BUFFET MANUAL

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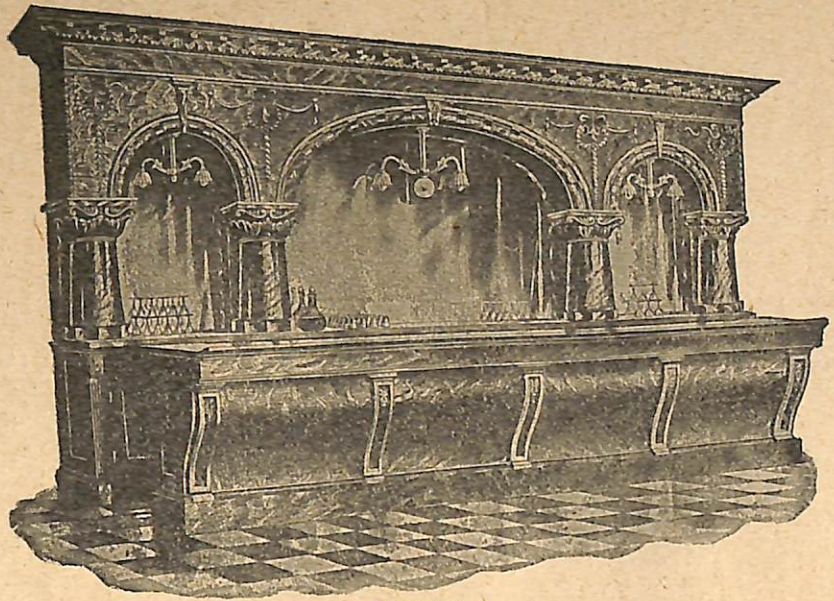

A Model Bar.
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THE COMPLETE

BUFFET MANUAL

....OR....

How to Mix Fancy Drinks

CONTAINING CLEAR AND PRACTICAL DIRECTIONS FOR MIXING ALL KINDS OF DRINKS AND BEVERAGES, SERVED IN FIRST CLASS HOTELS, BUFFETS, ETC., TO WHICH IS ADDED COMPLETE DIRECTIONS AND RECIPES FOR MAKING ALL KINDS OF DOMESTIC WINES, LIQUORS, BRANDIES, BEERS, CORDIALS, ... EXTRACTS, SYRUPS, ETC. .. ..

INCLUDING MANY EXCELLENT TOASTS

By J. E. Sheridan

Profusely Illustrated

CHICAGO AND NEW YORK

THE HENNEBERRY COMPANY

PUBLISHERS

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PREFACE.

The need of a complete and up-to-date buffet manual giving full directions for mixing and serving, not merely the new, and therefore popular drinks, but all the old ones as well, was never more needed than at the present time. New names are being applied to old drinks with but slight additions or substitutions in the mixing or dressing; for this reason a full and complete table of contents is given, thus enabling the reader and mixer to refer instantly to any particular drink, beverage or recipe, whether under the old name or one of the newly-applied terms.

A chapter on the preliminary methods of preparing beverages, including hints, suggestions and instructions as to the necessity for cleanliness and politeness, might not go amis, but since this manual is prepared for the home as well as the buffet, no further time need be occupied in moralizing.

In addition to the many excellent toasts suitable for use at all times and in all places, the chapters on Temperance and Invalids' Drinks and the recipes given for making Bitters, Syrups, Cordials, Brandies, Liquors, Ciders, Mineral Waters, Table Beers and Cocktails for Bottling, will be found a valuable and decidedly helpful addition to an up-to-date buffet manual.

The author is under obligations to Arthur Schiller & Co. and to Brunswick-Balke-Collender Co. for the many excellent illustrations used in this book.

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COMPLETE BUFFET MANUAL

OR,

How to Mix Fancy Drinks.

ABSINTHE COCKTAIL.

Fill mixing glass two-thirds full shaved ice,
1 teaspoonful of Benedictine.
2 dashes Peychaud and Angostura bitters.
½ wine glass of water.
½ wine glass of Absinthe.
Stir well and strain into a cocktail glass and serve.

ABSINTHE FRAPPE.

Fill mixing glass full shaved ice.
1 teaspoonful Benedictine.
1 pony Absinthe.
I wine glass water.
Shake the ingredients until the outside of the shaker has a frosty appearance, strain into a six-ounce glass and serve.

ABSINTHE AND WATER.

(Use large bar glass.)

1 pony-glass Absinthe.
Allow water to slowly drop into the glass until full.
Never use Absinthe in any preparation unless ordered by the customer.

AMERICAN METHOD OF SERVING ABSINTHE.

¾ glass of finely shaved ice.
4 or 5 dashes gum syrup.
1 pony Absinthe.
2 wine-glasses of water.

Shake the ingredients until the outside of the shaker is covered with ice. Strain into a large champagne glass.

FRENCH METHOD OF SERVING ABSINTHE.

(Use a champagne glass standing in a bowl.)

1 pony glass Absinthe.

Fill the bowl of your Absinthe glass (which has a hole in the center) with shaved ice and the balance with water.

Then elevate the bowl and let the contents drip into the glass containing the Absinthe, until the color shows a sufficiency.

Pour into a large bar glass.

ITALIAN METHOD OF MIXING ABSINTHE.

(A large bar glass.)

1 pony of Absinthe.
2 or 3 pieces of cracked ice.
2 or 3 dashes Maraschino.
½ pony of anisette.

Pour ice water into the glass; slowly stir with a spoon and serve.

HALF AND HALF.

(Use stone bar-mug.)

The American method is to mix half old and half new ale together and serve.

"ARF AND ARF," OR BLACK AND TAN.

(Use an ale glass or bar-mug.)

This is a common English drink and means half porter and half ale, but in this country we use half old ale and half new, or porter and stout with ale.

It is always best to ask the customer how he desires it.

BISHOP.

A large bar glass.)

1 teaspoonful powdered white sugar.
2 dashes lemon juice, with rind of two slices.
One squirt seltzer water.
¾ glass filled with finely shaved ice.
Fill the balance with claret or red Burgundy.
2 dashes of Jamaica rum.
Shake well. Dress with fruit, and serve with a straw.

PONY BRANDY.

(Small bar glass.)

Set before the customer a small bar glass, and another containing ice water.

Fill a pony glass with best brandy, and pour it into the empty glass.

BRANDY SCAFFA.

(Use small wine glass.)

1-3 of Maraschino.
1-3 of Chartreuse (green).
1-3 of fine old brandy.
Keep different articles separate as in Crustas.

TOM COLLINS BRANDY.

(Use small bar glass.)

5 or 6 dashes gum syrup.
1 or 2 dashes Maraschino.
Juice of one small lemon.
1 wine glass whisky.
1 or 2 lumps of cracked ice.
Fill up with plain soda.
Do not shake if the soda is cold.

MULLED CLARET.

(Use large bar glass.)

3 or 4 lumps sugar.
2 dashes of lemon juice.
4 whole allspice, bruised.
2 whole cloves, bruised.
1-3 teaspoon ground cinnamon.
2 wine glasses claret; place all the above in a dish; let it come to a boil, and boil 2 minutes, stirring all the time; strain and pour into a large bar glass.

MULLED CLARET AND EGG.

(A large bar glass.)

I tablespoon powdered sugar.
1 dash lemon juice.
½ teaspoon mixed spices.
2 wine glasses claret; boil the above ingredients together; then beat to a batter the yolks of 2 eggs with a little powdered sugar added; pour the hot wine over the eggs, stirring continually; grate a little nutmeg on top, and serve. You must positively pour the wine over the eggs, not otherwise, as it would spoil.

SHERRY COBBLER (CALIFORNIA).

(A large bar glass.)

1 teaspoonful sugar.
1 pony pineapple syrup.
2 wine glasses of California sherry.
Fill glass with shaved ice.

Stir well; dress with fruits, and gently pour a little port on top. Serve with a straw.

BLACK STRIPE.

(Use a small bar-glass.)

1 wine-glass Santa Cruz rum or Jamaica.
1 tablespoon molasses.

If called for in summer, stir in about a tablespoon of water and cool with shaved ice.

If in winter, fill the glass with boiling water, grating a little nutmeg on top, and serve.

BLUE BLAZER.

(Use two silver-plated mugs.)

1 teaspoonful sugar, dissolved in a little hot water.
1 wine-glass Scotch whisky.

Set the liquid on fire, and, while blazing, pour three or four times from one mug into another. This will give the appearance of a stream of liquid fire.

Twist a piece of lemon peel on top and serve.

CHAMPAGNE FRAPPE.

Place the bottle in the champagne cooler; fill with shaved ice and salt; whirl the bottle until the wine becomes almost frozen.

BRANDY AND GINGER ALE.

(Use a large soda-water glass.)

2 or three lumps ice.
1 wine-glass of brandy.
1 bottle Irish ginger ale.
Mix well together and serve.

BRANDY AND GUM.

(Use small bar glass.)

2 dashes gum syrup.
2 small lumps of ice.
Place a spoon in the glass, and hand with a bottle of brandy to the customer. Serve ice-water in separate glass.

BRANDY AND SODA, OR "STONE WALL."

(Use large soda-water glass.)

1 wine-glass brandy.
½ glass with finely shaved ice.
Fill up with bottle plain soda.
The above is a pleasing drink for summer.

BURNT BRANDY AND PEACH.

(Small bar glass.)

1 wine-glass brandy.
2 lumps white sugar.
Burn brandy and sugar together in a saucer.
2 or 3 slices dried peach.
Place the fruit in the glass, pour the burned liquid over it and serve.
The above is a Southern preparation, and often used in cases of diarrhoea.

BRANDY CHAMPERELLE.

(Use small wine-glass.)

1-3 wine-glass red Curacoa.

1-3 wine-glass anisette or Maraschino, or yellow Chartreuse.

1-3 wine-glass brandy.

3 drops Angostura bitters.

CALIFORNIA WINE COBBLER.

(Use large soda-water glass.)

Fill glass with finely shaved ice.

½ tablespoon sugar.

Juice of 1 orange.

2½ wine-glasses California wine.

Stir well; dress with fruit.

Top with port wine. Serve with a straw.

CATAWBA COBBLER.

(Use large bar glass.)

1 teaspoonful powdered sugar, dissolved in a little water.

1 slice of orange, cut into quarters.

2 wine-glasses Catawba wine.

Fill glass with fine ice, and dress with fruits. Serve with a straw.

CHAMPAGNE COBBLER.

(Large bar or soda-water glass.)

1 teaspoonful sugar.

1 slice each orange and lemon peel.

Fill glass one-half full shaved ice, and the balance with wine, dressed with fruits, and serve with a straw.

CLARET COBBLER.

(Use large bar glass.)

1 teaspoonful sugar, dissolved in one-fourth wine-glass water.

1 slice of orange, cut into quarters.

2 wine-glasses claret.

Fill glass with fine ice and dress with fruits. Serve with a straw.

HOCK COBBLER.

Same as Catawba, using Hock wine instead.

PORT WINE COBBLER.

(Use large bar glass.)

1 teaspoonful powdered sugar.

1 pony of orchard syrup.

Fill glass with shaved ice.

1¼ wine-glass port wine.

Stir well; dress with fruit and serve.

RHINE WINE COBBLER.

(Use large bar glass.)

3 tablespoonfuls powdered sugar.

1 wine-glass water.

2 wine-glasses Rhine wine.

Fill glass with shaved ice; stir well; ornament with fruits, and serve with a straw.

SAUTERNE COBBLER.

(Use large bar glass.)

1 teaspoonful powdered sugar.

½ wine-glass orchard syrup.

Fill glass with shaved ice.

2 wine-glasses Sauterne.

Stir well; dress with fruits; serve with straw.

SHERRY COBBLER.

(Use large bar glass.)

1 tablespoonful powdered sugar.

1 or 2 slices of orange, cut into quarters.

Fill glass with shaved ice, then fill up with sherry; shake well and ornament top with fruit tastily. Serve with a straw.

WHISKY COBBLER.

(Use large bar glass.)

1½ wine-glasses of whisky.

1 teaspoonful white sugar, dissolved well.

1½ tablespoonfuls pineapple syrup, or slice of orange, cut into quarters.

Fill glass with shaved ice; stir well and dress with fruits, berries, etc., and serve with a straw.

AUDITORIUM COOLER.

(Use large bar glass.)

Juice of 1 lemon.

1 teaspoonful white sugar.

1 bottle cold ginger ale.

Stir well; ornament with fruit, berries and serve.

ROCKY MOUNTAIN COOLER.

(Use large bar glass.)

1 egg beaten up.

1 teaspoonful white sugar.

Juice of 1 small lemon.

Add cider, stir well; grate a little nutmeg on top if desired.

ABSINTHE COCKTAIL.

(Use small bar glass.)

Fill tumbler with cracked ice.
3 or 4 dashes gum syrup.
1 dash Angostura bitters.
1 dash anisette.
¼ pony-glass water.
¾ pony-glass Absinthe.

Stir well, strain into a fancy cocktail glass. Twist a piece of lemon peel on top; serve.

APPLE JACK COCKTAIL.

(Use a large bar glass.)

2 or 3 dashes gum syrup.
2 or 3 dashes raspberry syrup.
1 wine-glass apple jack.
Fill glass half full of cracked or shaved ice.

Shake well; strain into a cocktail glass; twist a bit of lemon peel in it and serve.

BRANDY COCKTAIL.

(Use large bar glass.)

2 or 3 dashes gum syrup.
2 or 3 dashes Boker's or Angostura bitters.
1 or 2 dashes Curacoa.
1 wine-glass brandy.

Fill the glass half full shaved ice; stir well and strain into a cocktail glass. Twist a piece of lemon peel in to extract the oil, and serve.

CHAMPAGNE COCKTAIL.

(Pint bottle of wine for three goblets.)
(Use a champagne goblet.)
(Per glass.)

Fill one-third of the goblet with cracked ice.
1 lump of sugar.
1 or 2 dashes Angostura bitters.
1 or 2 slices of orange, quartered.
Fill up with wine, and stir.
Serve with a piece of twisted lemon peel on top.
Use none but Boker's, or the genuine Angostura bitters; the latter possesses a certain rich flavor and delicate perfume altogether unapproachable by others.

MANHATTAN COCKTAIL, NO. 1.

(Use small wine-glass.)

1 pony French vermouth.
½ pony whisky.
3 or 4 dashes Angostura bitters.
3 dashes gum syrup; serve.

MANHATTAN COCKTAIL, NO. 2.

2 dashes Curacoa.
2 dashes Angostura bitters.
½ wine-glass whisky.
½ wine-glass Italian vermouth.
Shaved ice; stir well and strain into a cocktail glass; serve.

MARTINEZ COCKTAIL.

Same as either of the two Manhattans, only you substitute gin for whisky.

COFFEE COCKTAIL.

Fill mixing glass two-thirds full shaved ice.
1 fresh egg.
1 teaspoonful powdered sugar.
1 wine-glass port wine.
1 pony best brandy.

Shake well and strain into a medium-sized goblet, grate a little nutmeg on top and serve.

WASHINGTON COCKTAIL.

(Use small wine-glass.)

½ pony brandy.
1 pony French vermouth.
3 dashes Angostura bitters.
3 dashes gum syrup.

OLD TOM GIN COCKTAIL.

(Use small bar glass.)

Fill glass with shaved ice.
3 or 4 dashes gum syrup.
1 or 2 dashes Angostura or Boker's bitters.
1 or 2 dashes Curacoa.
1 wine-glass Old Tom gin.

Stir well; strain; twist a piece of lemon peel on top. Serve.

SODA COCKTAIL.

(Use small bar glass.)

1 teaspoonful sugar.
2 or 3 dashes Angostura bitters.
5 or 6 lumps of cracked ice.

Fill glass with a bottle of lemon soda. Stir well and serve.

Ornament with a slice of orange and berries.

WHISKY COCKTAIL.

(Use large bar glass.)

¾ glass shaved ice.
2 or 3 dashes gum syrup.
1 or 2 dashes Angostura or Boker's bitters.
1 or 2 dashes Curacoa.
1 wine-glass whisky.

Stir well; strain into cocktail glass. Twist a piece of lemon peel on top and serve.

VERMOUTH COCKTAIL, NO. 1.

(Use small glass.)

1½ pony French vermouth.
3 dashes Angostura or Boker's bitters.
2 dashes gum syrup.

EAST INDIA COCKTAIL.

(Use large bar glass.)

1 teaspoonful raspberry syrup.
1 teaspoonful red Curacoa.
2 or 3 dashes Angostura bitters.
2 or 3 dashes Maraschino.
1 wine-glass brandy.

Stir well; strain into a cocktail glass. Twist a piece of lemon peel on top and serve.

FANCY BRANDY COCKTAIL, NO. 1.

(Use large bar glass.)

Fill your glass one-half full of shaved ice.
2 or 3 dashes gum syrup.
2 dashes Angostura bitters
1 or 2 dashes Curacoa.

1 wine-glass brandy.

Stir well with a spoon.

Strain into a fancy cocktail glass. Twist a piece of lemon peel on top and serve.

A squirt of champagne, if kept on draft, will add to the delicacy of flavor.

FANCY BRANDY COCKTAIL, NO. 2.

(Use large bar glass.)

2 or 3 dashes gum syrup.

2 dashes Maraschino.

2 dashes Angostura bitters.

1 wine-glass brandy.

Twist a piece if lemon peel in the mixture, expressing the oil.

Fill glass half full of shaved ice; shake well and strain into a fancy cocktail glass, the rim of which has been moistened with lemon juice.

FANCY GIN AND WHISKY COCKTAILS.

Prepared the same as Brandy No. 2, substituting their respective liquors for brandy.

GIN COCKTAIL.

(Use large bar glass.)

2 or 3 dashes gum syrup.

2 dashes Angostura bitters.

1 wine-glass gin.

1 or 2 dashes Curocoa or Absinthe, as the customer prefers.

Fill the glass with shaved ice, stir up well; strain into a cocktail glass; squeeze a piece of lemon peel on top, and serve.

JAPANESE COCKTAIL.

(Use soda-water glass.)

1 tablespoonful orgeat syrup.
1 or 2 dashes Angostura bitters.
1 wine-glass brandy.
Fill glass half full shaved ice.
Stir well, strain and serve.

JERSEY COCKTAIL.

(Use large bar glass.)

1 teaspoonful sugar.
4 or 5 pieces small broken ice.
2 or 3 dashes Angostura or Boker's bitters.
Fill up with cider.
Twist a piece of lemon peel on top, or use only 1 wine-glass of cider, and strain into a cocktail glass; serve.

VERMOUTH COCKTAIL, NO. 2.

(Use small bar glass.)

¾ glass filled with shaved ice.
4 to 5 dashes gum syrup.
1 or 2 dashes Angostura or Boker's bitters.
2 dashes Maraschino.
1 wine-glass vermouth.
Stir well; strain into a cocktail glass, a piece of lemon peel on top; serve.

GIN CRUSTA.

Is prepared the same as the Brandy Crusta, substituting gin for brandy. (See next page.)

BRANDY CRUSTA.

(Use small bar glass.)

¾ of a glass filled with shaved ice.
3 or 4 dashes gum syrup.
1 or 2 dashes Angostura or Boker's bitters.
1 or 2 dashes lemon juice.
2 dashes Maraschino.
1 wine-glass of brandy.

Procure a nice, bright lemon, the size of your wine-glass; peel the rind from it all in one piece; fit it into the glass, covering the entire inside; run a slice of lemon around the edge, and dip the glass in powdered sugar. Strain the mixture after being stirred well into this prepared glass. Ornament with a little fruit and serve.

ST. CROIX CRUSTA.

(Use large bar glass.)

Prepare the rind of a lemon as in a Brandy Crusta, etc.

3 or 4 dashes orchard syrup.
1 dash of Angostura or Boker's bitters.
1 dash of lemon juice.
2 dashes of Maraschino.
1 wine-glass of St. Croix rum.

½ glass shaved ice. Stir and strain into the wine-glass. Ornament with bits of fruit and berries and serve.

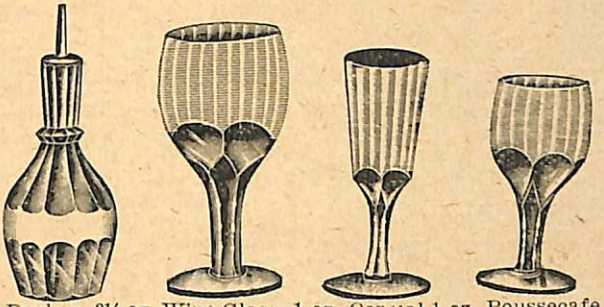
WHISKY CRUSTA.

(Use large bar glass.)

3 or 4 dashes gum syrup.
1 or 2 dashes Angostura or Boker's bitters.
1 or 2 dashes lemon juice.

2 dashes Maraschino.
2 dashes of Curacoa.
Fill glass half full of shaved ice.
¾ wine-glass whisky.

Mix the ingredients thoroughly. Take a lemon the size of a fancy cocktail glass; peel it so as to have the rind all in one piece; fit it into the cocktail glass. Moisten the edge of your glass with lemon juice, and dip the edge in powdered sugar, then strain the mixture into your prepared glass and serve.



Dasher. 2½ oz. Wine Glass. 1 oz. Cordial 1 oz. Poussecafe
Sold by Arthur Schiller & Co., Chicago.

BRANDY DAISY, NO. 1.

(Use small bar glass.)

3 or 4 dashes gum syrup.
2 or 3 dashes of Curacoa.
½ the juice of a lemon.
2 or 3 dashes orange cordial.
1 wine-glass brandy.

Fill glass half full fine ice; shake thoroughly; strain and fill up with Seltzer water or Apollinaris. Serve.

GIN DAISY.

(Use small bar glass.)

Is prepared in the same manner as the Brandy Daisy, substituting gin for brandy.

APPLE JACK FIX.

(Use small bar glass.)

Same as Brandy or Whisky Fix, using apple jack instead.

BRANDY FIX.

(Use small bar glass.)

Fill glass with shaved ice.

2 teaspoonfuls powdered white sugar, dissolved in half wine-glass water.

½ pony glass pineapple syrup, or juice of a quarter of a lemon.

1 wine-glass of brandy.

3 dashes of Curacoa.

Stir with a spoon. Dress with fruits. Serve with a straw.

GIN FIX.

(Use small bar glass.)

1 large teaspoonful powdered white sugar in a little water.

½ pony pineapple or raspberry syrup. The juice of a quarter of a lemon.

Fill glass with shaved ice. One wine-glass of Holland gin. Stir well. Dress with fruits and serve with a straw.

ST. CROIX OR SANTA CRUZ FIX.

(Use a small bar glass.)

Fill glass with shaved ice.
1 teaspoonful powdered white sugar.
½ wine-glass water.
2 or 3 dashes lemon juice.
½ pony fruit syrup.
1 wine-glass St. Croix or Santa Cruz rum.
Stir well. Dress with fruit, orange or pineapple. Serve with a straw.

WHISKY FIX.

(Use large bar glass.)

1 glass shaved ice.
1 teaspoonful powdered white sugar.
Juice of half a lemon.
½ pony pineapple or any fruit syrup.
1 wine-glass whisky.
Add orange or pineapple cut small.
Stir well and dress with fruit. Serve with a straw.

BRANDY FIZZ.

(Use medium bar glass.)

1 teaspoonful powdered white sugar.
Juice of half a lemon.
1 wine-glass brandy.
1 or 2 dashes of white of egg.
½ glass shaved ice. Shake well.
Strain into a fizz glass; fill up with Seltzer or Apollinaris water.
This must be imbibed immediately.

GIN FIZZ.

(Use medium bar glass.)

1 teaspoonful powdered sugar.

3 or 4 dashes lemon juice.

1 wine-glass Old Tom or Holland gin.

Put all in the glass ¼ full of shaved ice; stir well with a spoon; strain into a fizz glass. Fill up with Seltzer or Apollinaris water and drink quickly.

GINGER DAISY.

(Use small bar glass.)

This is prepared the same as Brandy Daisy, substituting ginger ale for either Apollinaris or Seltzer water.

RUM DAISY.

(Use small bar glass.)

Is prepared in the same manner as Brandy Daisy, substituting rum for brandy.

WHISKY DAISY.

(Use small bar glass.)

Is prepared in the same manner as Brandy Daisy, substituting whisky for brandy.

BALTIMORE EGG NOGG.

(Use large bar glass.)

I yolk of an egg, ¾ tablespoonful of sugar, add a little nutmeg and ground cinnamon to it and beat it to a cream.

1 half pony brandy or Jamaica rum.

3 or 4 lumps of cracked ice.

Madeira wine.

Fill glass with milk, shake thoroughly, strain, grate a little nutmeg on top and serve.

GENERAL HARRISON EGG NOGG.

(Use large bar glass.)

2 or 3 small pieces of cracked ice.

1 fresh egg.

½ teaspoonful of sugar.

Fill with cider; shake well, and strain; serve with a little nutmeg on top. Very popular in early days on the Mississippi. It was General Harrison's favorite beverage.

IMPERIAL EGG NOGG.

(Use small bar glass.)

1 tablespoonful sugar.

1 fresh egg.

1-3 glass of shaved ice.

1 wine-glass brandy.

½ wine-glass Jamaica rum.

Fill up with rich milk. Shake thoroughly in a milk shaker and strain. Grate a little nutmeg on top if desired.

HOT EGG NOGG.

(Use small bar glass.)

Same as above, omitting ice and using hot milk.

EGG NOGG (PLAIN).

(Use small bar glass.)

1 large tablespoonful sugar.

1 fresh egg.

½ glass shaved ice.

1 wine-glass whisky or Santa Cruz rum.

Fill up with milk. Shake thoroughly in a milk shaker, and strain. Grate a little nutmeg on top and serve.

SHERRY EGG NOGG NO. 1.

(Use small bar glass.)

1 tablespoonful sugar.
1 fresh egg.
1 pony-glass brandy.
1 wine-glass sherry.

Fill up with shaved ice. Shake well; strain into a fancy bar glass. Serve with nutmeg on top.

SHERRY EGG NOGG NO. 2.

(Use small bar glass.)

2 teaspoonfuls sugar.
1 fresh egg.
2 wine-glasses sherry.

½ glass shaved ice. Fill with milk; shake thoroughly; nutmeg on top.

GOLDEN FIZZ.

(Use large bar glass.)

1 egg (yolk only).
1 tablespoonful powdered white sugar.
2 or 3 dashes lemon or lime juice.
1 wine-glass Old Tom gin or whisky.
½ glass shaved ice.

Use the shaker well; strain into a fizz glass.

Fill up with Seltzer or Apollinaris and drink immediately.

MORNING GLORY FIZZ.

(Use medium bar glass.)

Fill the glass one-half full of shaved ice.

Mix 3 or 4 dashes Absinthe in a little water.

3 dashes lime juice.
4 or 5 dashes lemon juice.
½ teaspoonful powdered white sugar.
The white of 1 egg.
A wine-glass of whisky.

Shake well in a shaker and strain; fill balance of glass with Seltzer, Apollinaris or Vichy water.

Drink immediately, or the effect will be lost. It is a morning beverage, a tonic and a nerve quieter.

MORNING CALL.

(Use large bar glass.)

Receipt by William Hanrahan.

½ jigger lime or lemon juice.
½ jigger Maraschino.
½ jigger Absinthe.
½ glass shaved ice.

Dress with fruits and serve with straws.

SILVER FIZZ.

(Use large bar glass.)

1 tablespoonful powdered sugar.
3 or 4 dashes lemon or lime juice.
1 wine-glass Old Tom gin.
The white of an egg.

Fill with shaved ice; shake up well; strain into a fizz glass.

Fill the glass with Seltzer from a syphon and drink immediately.

WHISKY FIZZ.

1 teaspoonful powdered or fine white sugar.
Juice of half a lemon.
1 or 2 dashes of the white of an egg.
1 wine-glass of Bourbon or rye whisky.
½ glassful of shaved ice.
Shake well; strain into a fizz glass; fill it with Seltzer, Apollinaris or Vichy. Serve.

BRANDY FLIP.

(Use large bar glass.)

¼ fill glass with shaved ice.
1 fresh egg, beaten thoroughly.
½ tablespoonful powdered sugar.
1 wine-glass brandy.
Use the shaker in mixing; strain into a fancy bar glass; grate a little nutmeg on top; serve.

GIN FLIP.

(Use large bar glass.)

2 teaspoonfuls powdered sugar, dissolved in a little water.
1 wine-glass Holland gin.
Fill glass half full shaved ice; shake well, and strain into a fancy glass and serve.

GLASGOW FLIP.

(Use large bar glass.)

Beat 1 egg thoroughly.
Add the juice of 1 lemon.
2 teaspoonfuls powdered sugar.
Balance cold ginger ale.
Stir well and serve.

PORT WINE FLIP.

(Use large bar glass.)

1 egg.
2 tablespoonfuls powdered sugar.
¾ glass of shaved ice.
1 wine-glass port wine.
Use a shaker in mixing.
Strain into a wine-glass.
Grate a little nutmeg on top. Serve.

SHERRY WINE FLIP.

(Use large bar glass.)

½ glass shaved ice.
1 egg.
2 teaspoonfuls powdered sugar.
1½ wineglasses sherry.
Shake well; strain into a fancy glass with nutmeg on top. Serve.

WHISKY FLIP.

(Use large bar glass.)

Is prepared same as Brandy Flip, substituting whisky in place of brandy.

GIN AND CALAMUS.

(Use whisky glass.)

Steep several small pieces calamus root and place small bits in a bottle of gin until the essence is extracted.

To serve, hand out the glass, together with the bottle, allowing the customer to help himself.

GIN AND MILK.

(Use whisky glass.)

Put out a glass and bar spoon with the bottle of gin, allowing the customer to help himself; after he has done so, fill up the glass with ice-cold milk.

HARI-KARI.

(Use small bar glass.)

Make a whisky sour large enough to half fill a brandy glass or tumbler when strained, and fill with Apollinaris, Seltzer or Vichy to suit the party.

Dress with fruits in season.

BRANDY JULEP.

(Use small bar glass.)

Is made the same as Mint Julep, omitting the fancy fixings, however.

CHAMPAGNE JULEP.

(Use large bar glass.)

1 tablespoonful white pulverized sugar.

1 sprig mint; press to extract the essence.

Pour the wine into the glass slowly, stirring gently continually.

Dress with sliced orange, grapes and berries, tastily, and serve.

GIN JULEP.

(Use large bar glass.)

Fill with shaved ice.

1 tablespoonful powdered sugar.

½ wine-glass water.

3 or 4 sprigs mint, pressed as in Mint Julep, to extract the essence.

1¼ wine-glasses Holland gin.

Stir well and dress with fruits in season, and serve.

CELERY SOUR.

Fill mixing glass two-thirds full fine ice.

1 teaspoonful pineapple syrup.

3 oz. Sherry Glass.

4 oz. Rhinewine

3 oz. Cocktail

Sold by Arthur Schiller & Co., Chicago.

1 teaspoonful lemon juice.

¼ tablespoonful celery bitters.

Stir well, strain into a claret glass with fruit, and serve.

MINT JULEP.

(Use large bar glass.)

2 teaspoonsful fine sugar in ½ wine glass water.

3 or 4 sprigs mint, which you press well in the sugar and water to extract the flavor, then add 1½ wine

glass full of brandy, after which withdraw the mint and stir the ingredients well; then fill glass with shaved ice and insert the mint again, stems downward, leaves above. Dress tastily with fruits in season.

Give a dash of Jamaica rum, a sprinkle of white sugar, and serve with a straw placed across top of glass.

WHISKY JULEP.

(A large bar glass.)

1 teaspoonful powdered sugar in ½ wine-glass water.

3 or 4 springs mint, press to extract the essence.

1 wine-glass whisky.

A dash of Jamaica rum.

Stir well with spoon; arrange the mint with stems downward.

Dress with pineapple, oranges, and berries, tastily; some omit the fruit.

Serve with a straw.

This drink is also made exactly same as Mint Julep, omitting all fruits and berries.

GIN AND MOLASSES.

(Use whisky glass.)

Cover the bottom of the glass with a little gin. Drop in 2 teaspoonfuls of New Orleans molasses, then place the bottle of gin to the customer, allowing him to help himself. After dropping in the molasses, put a small bar spoon in the glass.

Hot water must be used to clean the glass afterwards.

GIN AND PINE.

(Use a small bar glass.)

Take some fine slivers of pine wood from the center of a green pine log, steep them in a bottle of gin to extract the flavor; in about two hours the gin will be ready to serve, which is done in same manner as dispensing gin and tansy.

GIN AND TANSY.

(Use whisky glass.)

This is an old-fashioned but excellent tonic, and is prepared by steeping a bunch of tansy in a bottle of Holland gin, which extracts the essence.

In serving, you simply set the glass, with shaved ice in it, before the customer, allowing him to help himself from the bottle containing the preparation.

GIN AND WORMWOOD.

(Use small bar glass.)

5 or 6 sprigs of wormwood placed in a quart bottle of gin to extract the essence. Place before the customer a small bar glass (dropping a piece of ice therein), and the bottle, allowing him to help himself. This is a very old drink, used principally in country villages.

JOHN COLLINS' GIN.

(Use large bar glass.)

2 teaspoonfuls sugar.
About 5 dashes lemon juice.
1 wine-glass gin.
5 or 6 small bits of ice.
1 bottle plain soda.
Mix well, remove the ice, and serve.

GOLDEN SLIPPER.

(Use wine glass.)

½ wine-glass yellow Chartreuse.

1 yolk of an egg.

½ wine-glass Danziger goldwasser.

This is a favorite with American ladies, much relished.

Be careful when preparing this beverage not to disturb the yolk of the egg.

ORGEAT LEMONADE.

(Use large bar glass.)

1 teaspoonful sugar powdered.

4 or 5 dashes lemon juice.

1½ wine-glass orgeat.

¾ glass shaved ice.

Fill glass up with water; stir well; dress with fruit and serve with a straw.

WINE LEMONADE.

(Use large bar glass.)

1½ tablespoon sugar.

Juice of ½ a lemon.

Fill ¾ with shaved ice; balance with water; shake well; serve.

Some add a tablespoon of raspberry or strawberry syrup, dashing with Port wine, and dressing with fruit.

RHINE WINE LEMONADE.

(Use a goblet.)

2 teaspoonfuls powdered sugar.

Juice of ½ a lemon.

A little shaved ice, and fill up with Rhine wine; dress with fruit in season, and serve.

BRANDY PONY.

Set before the customer a whisky glass and another containing ice water.

Fill a pony glass with the best brandy and pour it into the empty glass and serve.

BISMARCK.

(Use sherry wine-glass.)

¼ of a wine-glass of vanilla cordial.

1 yolk of egg, which carefully cover with benedictine.

½ wine-glass of Kummel.

2 drops Angostura or Boker's bitters.

The same rule is here applied as in making Pousse cafe, viz.: Keep colors separate and the different portions from running into each other.

KNICKERBOCKER.

(Use large bar glass.)

3 teaspoons raspberry syrup.

Juice of ½ a lemon.

A slice of pineapple and orange.

1 wine-glass St. Croix rum.

½ wine-glass Curacoa.

Fill glass with shaved ice; stir well, adding fruit in season, and imbibe through a straw.

CORDIAL LEMONADE.

Make a plain lemonade; ornament with fruits in season; then put in slowly ½ a pony of the cordial. Called for by customer.

ITALIAN WINE LEMONADE.

(Use large bar glass.)

2 teaspoonsful powdered sugar in a little water.

4 or 5 dashes lemon juice.

½ glass filled with shaved ice.

1 wine-glass sherry, claret, or Port wine.

Fill up with water; stir well; dress top with fruits, and serve with a straw.

WINE LEMONADE.

(Use large bar glass.)

Fill glass with shaved ice.

3 or 4 dashes lemon juice.

2 tablespoonsful powdered sugar.

1 wine-glass of whatever kind of wine is desired.

Fill up with water; shake well; dress with fruits. Serve with straw.

HOT LOCOMOTIVE.

(Use large bar glass.)

1 yolk of egg.

1 tablespoonful powdered sugar, and 1 pony honey, mixed well together.

½ pony Curacoa.

1½ wine-glass Burgundy or claret boiled; mix all thoroughly together; place a thin slice of lemon on top, with a sprinkle of cinnamon, and serve.

SODA NECTAR.

(Use large bar glass.)

The juice of 1 lemon.

¾ glass of Seltzer or Apollinaris water.

Sweeten to taste with powdered sugar.

½ a small teaspoon of bi-carbonate of soda.

Mix the lemon, water and sugar together thoroughly, then put in the bi-carbonate of soda, stir well, and drink while it is foaming. This is a very pleasant beverage for a morning drink, and a gentle purge for the bowels.

BENEDICTINE.

Place a whisky glass on the bar, bottom side up, then put a pony glass on top and fill it with Benedictine and serve.

PEACH AND HONEY.

(Use small bar glass.)

1 tablespoon honey.

1 wine-glass peach brandy; stir well with a spoon; serve.

PORT WINE NEGUS.

(Use a small bar glass.)

½ tablespoon powdered sugar.

1 wine glass Port wine.

Fill glass one-third full of hot water.

Grate a little nutmeg on top. Serve.

AMERICAN POUSSE CAFE.

One-fifth Maraschino.

⅕ Curacoa.

⅕ green Chartreuse.

⅕ Ainsette.

⅕ Brandy.

Keep the colors separate. Burn.

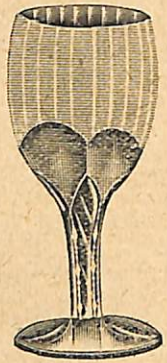
PAREE POUSSE CAFE.

(Use sherry wine-glass.)

⅓ glass Benedictine, or Chartreuse.
⅓ glass Curacoa.
⅓ glass Kirschwasser.

Be careful and not allow the different colors to mix with each other.

5 oz. Sour Glass.



4 oz. Claret Glass.

Sold by Arthur Schiller & Co., Chicago.

FRENCH POUSSE CAFE.

(Use sherry wine-glass.)

½ glass Maraschino.
⅙ glass raspberry syrup.
⅙ glass vanilla.
⅙ glass Curacoa.
⅙ glass Chartreuse.
⅙ glass brandy.

In compounding the above, use a small wine-glass

for pouring in each article separately, be very careful in doing so, that each portion may be separate. Serve without mixing.

"JERSEY LILY" POUSSE CAFE.

(Use pony glass.)

½ glass of Chartreuse.
½ glass Brandy.

Pour brandy in carefully, so as not to disturb the Chartreuse, and serve.

POUSSE L'AMOUR.

(Use sherry wine-glass.)

½ glass Maraschino.
The yolk of 1 egg carefully.
¼ glass of old brandy.

Serve without mixing. Be careful and see that the colors do not run into each other.

PARISIAN POUSSE CAFE NO. 1.

(Use sherry wine glass.)

One-third glass Curacoa.
One-third glass Chartreuse.
One-third glass Brandy.

Keep the three colors separate and serve without mixing.

PARISIAN POUSSE CAFE NO. 2.

(Use sherry wine-glass.)

½ glass Maraschino.
¼ Kirschwasser.
¼ Chartreuse.
Brandy on top.

SANTINAS NEW ORLEANS POUSSE CAFE.

(Use sherry wine-glass.)

¼ wine-glass Brandy.
¼ wine-glass Maraschino.
¼ wine-glass Curacoa.
¼ wine-glass Jamaica Rum.

Careful attention must be paid to the arrangement of colors, and to preventing the different portions from running into each other.

ARRACK PUNCH.

(Use a bar glass.)

2 teaspoonfuls powdered sugar in a little water.
1 or 2 dashes lemon juice.
1 wine-glass of Batavia arrack.
½ fill glass with shaved ice. Shake well. Dress with fruits, and serve with a straw.

HOT ARRACK PUNCH.

(Use large bar glass.)

1 teaspoonful powdered sugar.
1 or 2 dashes lemon juice.
¾ wine-glass arrack.
Fill up with hot water. Stir well; grate a little nutmeg on top, and serve.

BLACKTHORNE SOUR.

Fill mixing glass two-thirds full of shaved ice.
2 teaspoonfuls lime or lemon juice.
1 teaspoonful pineapple syrup.
½ teaspoonful Abricotine.
1 wine-glass Sloe gin.
Stir well. Strain into claret glass; dress with fruit and serve.

BOLAND PUNCH (HOT).

1 lump sugar.
2 wine-glasses boiling water.
1½ wine-glasses Scotch whisky.
1 tablespoon ginger ale.

BRANDY PUNCH.

(Use large bar glass.)

2 teaspoonsful powdered sugar in a little water.
½ of a small lemon.
¼ wine-glass St. Croix rum.
1½ wine-glass brandy.
1 piece pineapple.
1 or 2 slices orange.
Fill glass with shaved ice. Shake well. Dress with fruits and serve with a straw.

CHAMPAGNE PUNCH.

(Use champagne goblets.)

I quart bottle wine.
¼ lb. sugar.
1 orange sliced.
The juice of 1 lemon.
3 or 4 slices of pineapple.
1 wine-glass strawberry syrup. Dress with fruit, and serve.

COHASSETT PUNCH.

(Use large bar glass.)

Receipt by Phil Goodman.

1 jigger Vermouth.
1 jigger Medford rum.

1 dash orange bitters.
2 or 3 dashes gum syrup.
Stir with juice of ½ lemon (muddled) ¼ glass shaved ice. Serve with liquor and preserved peach.

CLARET PUNCH.

(Use large bar glass.)

3 teaspoonsful powdered sugar.
1 slice lemon.
2 slices orange.
Fill glass with shaved ice. Pour in claret wine. Shake well. Dress with fruit in season, and serve with a straw.

COSMOPOLITAN CLARET PUNCH.

(Use a 10 oz. goblet.)

½ filled with shaved ice.
1½ pony brandy.
1 teaspoonful powdered sugar.
Fill with claret.
Shake well and dress with berries and fruit, and serve.

CURACOA PUNCH.

(Use large bar glass.)

2 teaspoonsful powdered sugar.
3 or 4 dashes lemon juice.
1 wine glass brandy.
1 pony glass (red) Curacoa.
½ pony glass Jamaica rum; dress with fruits as usual.
Fill with shaved ice and sip through a straw.

EGG MILK PUNCH.

(Use large bar glass.)

1 egg.
2 teaspoonsful powdered sugar.
1 wine-glass brandy.
1 pony-glass St. Croix rum.
½ glass of shaved ice.

Fill up with milk—use the shaker in mixing—which must be done thoroughly to a cream.

Strain; grate a little nutmeg on top, and it is ready.

EL DORADO PUNCH.

(Use large bar glass.)

2 tablespoonsful powdered sugar.
1 pony-glass brandy.
½ pony-glass Jamaica rum.
½ pony-glass Bourbon whisky.
1 slice lemon.

Fill glass with shaved ice; shake thoroughly. Dress with fruit, and serve with a straw.

GIN PUNCH.

(Use large bar glass.)

3 teaspoonsful powdered white sugar.
1 pony Seltzer or Apollinaris.
1½ wine glass Holland gin, 4 or 5 dashes lemon juice.

Fill glass with fine ice.

Shake well. Dress with 2 slices orange; one half slice pineapple, and berries; serve with a straw.

HOT IRISH PUNCH.

(Use large bar glass.)

3 teaspoonsful powdered sugar.
1 or 2 dashes of lemon juice.
1 wine-glass Irish whisky.
Fill up with hot water; stir well.
Place a slice of lemon on top, grate a little nutmeg and serve.

KIRSCHWASSER PUNCH (FOR BOTTLING).

(Use large bar glass.)

1 teaspoonful powdered sugar.
2 or 3 dashes lemon juice.
3 or 4 dashes Chartreuse.
1 wine-glass Kirschwasser.
Fill ¾ of the glass with shaved ice.
Dress with fruits; serve with a straw.

MEDFORD RUM PUNCH.

(Use large bar glass.)

Fill glass with shaved ice.
1 teaspoonful powdered sugar.
2 or 3 dashes lemon juice.
1¼ glass Medford rum.
1 dash of Jamaica rum.
Stir well. Dress with fruits. Serve with straw.

MILK PUNCH.

(Use large bar glass.)

1-3 glass shaved ice.
1 teaspoonful powdered sugar.
1 wine-glass brandy.

1 wine-glass St. Croix rum.

½ wine-glass Jamaica rum.

Fill up with fresh milk, mix well together, strain, and serve up, with a little nutmeg on top.

HOT MILK PUNCH.

(Use large bar glass.)

2 teaspoonsful powdered sugar.

½ wine-glass St. Croix rum.

½ wine-glass brandy.

Fill the glass with hot milk.

Mix well with a spoon; grate nutmeg on top, and serve. Always mix with a spoon. Never use the shaker to this.

MISSISSIPPI PUNCH.

(Use large bar glass.)

2 teaspoonsful powdered sugar in ½ wine-glass water.

2 or three dashes lemon juice.

½ wine-glass Bourbon whisky.

½ wine-glass Jamaica rum.

1 wine-glass brandy.

Fill goblet with shaved ice; dress top with pieces orange or pineapple.

ORCHARD PUNCH.

(Use large bar glass.)

2 tablespoonsful orchard syrup.

2 or 3 dashes of lime or lemon juice,

½ pony pineapple syrup.

Fill glass with shaved ice.

1 wine-glass California brandy.

Stir well. Dress with fruits, dash with a little port wine, and serve with a straw.

10 oz. Goblet.

Decanter.

Sold by Arthur Schiller & Co., Chicago.

ORGEAT PUNCH.

(Use large bar glass.)

1½ tablespoon orgeat syrup.
1½ wine-glass brandy.
4 or 5 dashes lemon.
Fill glass with shaved ice.
Shake well. Dress with fruits; top off with a dash of Port wine. Serve with straw.

PHILADELPHIA PUNCH.

(Use large bar glass.)

Fill glass with shaved ice.

2 teaspoonsful powdered sugar.
1 or 2 dashes lemon juice.
1 wine-glass St. Croix rum.
1 pony of old brandy.
Stir well. Dress with fruits, and serve with a straw.

PORT WINE PUNCH.

(Use large bar glass.)

1 teaspoonful powdered sugar.
½ tablespoon orchard syrup.
1 or 2 dashes lemon juice.
1½ wine-glass Port wine.
Fill up with fine ice, stir well, and dress top with fruits in season. Serve with a straw.

ROMAN PUNCH.

(Use large bar glass.)

½ fill glass with shaved ice.
2 teaspoonfuls powdered sugar.
2 or 3 dashes lemon juice.
Juice of half an orange.
¼ pony Curacoa.
½ wine-glass brandy.
½ pony glass Jamaica rum.
Stir well. Dash with Port wine. Dress with fruit. Serve with straw.

SAUTERNE PUNCH.

(Use large bar glass.)

Is composed of the same ingredients as Claret Punch, but substituting Sauterne wine for claret.

SECOND REGIMENT PUNCH.

(Use large bar glass.)

2 teaspoonsful powdered sugar.
2 or 3 dashes lemon juice.
1 wine-glass brandy.
1 wine-glass Catawba wine.

Flavor with raspberry syrup. Fill glass with fine ice; shake well. Dress with fruits. Dash with Jamaica rum, and serve with a straw.

SHERRY WINE PUNCH.

(Use large bar glass.)

Fill glass with shaved ice.
2 wine-glasses sherry.
2 teaspoonsful powdered sugar.
2 or 3 dashes lemon juice.

Stir well. Dress with fruits and top off with a little claret. Serve with a straw.

FIRST REGIMENT PUNCH.

(Use whisky glass.)

½ wine-glass Irish whisky.
½ wine-glass Scotch whisky.
1 teaspoonful powdered sugar.
2 or 3 dashes lemon juice.
2 wine-glasses hot water.

The imbibition of the above adds greatly to one's comfort on a cold night.

ST. CHARLES PUNCH.

(Use large bar glass.)

2 teaspoonsful powdered sugar.
¼ of lemon juice.

1 wine-glass Port wine.
1 pony glass brandy.
1 wine-glass Port wine.

Fill with shaved ice. Shake well. Dress top with fruits in season and serve with straw.

ST. CROIX RUM PUNCH.

(Use large bar glass.)

2 teaspoonsful powdered sugar.
3 or 4 dashes lemon juice.
¼ pony-glass Jamaica rum.
1 wine-glass St. Croix rum.

Fill up with shaved ice. Dress top with fruit and berries. Serve with a straw.

TIP TOP PUNCH.

(Use large bar glass.)

¼ glass shaved ice.
1 pony of brandy.
1 teaspoonful powdered sugar.
2 slices pineapple.
2 slices orange.
1 or 2 dashes lemon juice.

Fill with champagne. Stir well. Dress with fruits and serve with a straw.

VANILLA PUNCH.

(Use large bar glass.)

2 teaspoonsful powdered sugar in a little water.
3 or 4 dashes lemon juice.
2 or 3 dashes Curacoa.
1 wine-glass brandy.
1 pony-glass Vanilla cordial.

Fill with shaved ice. Mix well. Dress tastily with berries and fruit in season and serve with a straw. Or you can flavor with a little Vanilla extract instead of the cordial.

WHISKY PUNCH (HOT).

(Use whisky glass.)

The juice of half a lemon, 3 teaspoonsful powdered sugar in one wine-glass hot water.

2 wine-glasses Scotch or Irish whisky.

Fill glass with boiling water and place on top a thin slice of lemon or a piece of the peel. Some grate a little nutmeg on top. Always place ice before the customer, and allow a spoon to remain in the drink, in order that the partaker of the beverage can help himself to ice should the mixture be too hot for him.

RHINE WINE AND SELTZER.

(Use large bar glass.)

Fill glass half full Rhine wine, balance with Seltzer. Both the Rhine wine and Seltzer should be kept on ice. The above is a favorite drink among the Germans, who prefer it to lemonade.

RUM AND SUGAR.

(Use whisky glass.)

1 or two dashes gum syrup.

¼ glass shaved ice.

1 wine-glass Jamaica rum.

Stir well and serve—or fix glass with syrup and ice as in last receipt, leaving a small spoon in the glass. Set it and the bottle before the customer, allowing him to help himself.

HOT RUM.

(Use whisky glass.)

1 teaspoonful powdered sugar.
A small lump of butter.
1 wine-glass Jamaica rum.
Fill glass with hot water. Stir well and serve. Omit spices.

SPICED RUM (HOT).

(Use whisky glass.)

1 teaspoonful powdered sugar.
1 teaspoon of mixed whole allspice and cloves, and a piece of butter about the size of a small marble.
1 wine-glass Jamaica rum.
Fill glass with hot water. Mix well and serve.

ALE SANGAREE.

(Use ale glass.)

1 teaspoonful powdered sugar, dissolved in water.
Fill up with ale, grate nutmeg on top, and serve.

BRANDY SANGAREE.

(Use small bar glass.)

¼ glass shaved ice.
½ wine-glass water.
1 wine-glass brandy.
1 teaspoonful powdered sugar.
Stir well; give a dash of Port wine on top, and serve.

GIN SANGAREE.

½ teaspoonful powdered sugar in a little water.
1 wine-glass Holland gin.
¼ glass shaved ice.

Stir with a spoon; put about a teaspoon of sherry on top, and serve.

PORTER SANGAREE.

(Use large bar glass.)

1 teaspoonful powdered sugar.
¼ glass shaved ice.
Fill up with porter.
Stir well; grate nutmeg on top, and serve.

PORT WINE SANGAREE.

(Use small bar glass.)

¼ glass shaved ice.
1 teaspoonful powdered sugar.
1½ wine-glass Port wine.
Shake well; grate a little nutmeg on top; serve.

SHERRY WINE SANGAREE.

(Use whisky glass.)

1 teaspoonful powdered sugar.
¼ glass shaved ice.
1 wine-glass sherry.
Shake well; grate a little nutmeg on top, and serve.

SHANDY GAFF.

(Use large bar glass.)

½ glass of lager.
½ glass of ginger ale.
Mix.
It is also made with half ale and half ginger ale.

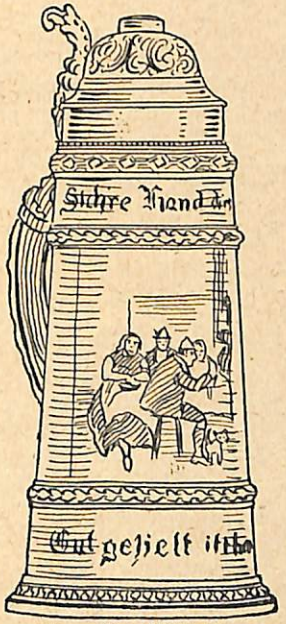
SHERRY AND BITTERS.

(Use sherry wine-glass.)

1 dash Angostura or Bakers' bitters.

1 wine-glass sherry.

To prepare the above artistically, dash in your bitters, then twist the glass in a way to cover the inside; fill up with sherry, and serve.



Have One With Me.

Sold by Arthur Schiller & Co., Chicago.

SHERRY AND EGG.

(Use whisky glass.)

1 egg, ice cold.

1 wine-glass sherry wine.

Before dropping in the egg, cover the bottom of the glass with a little sherry, this will prevent the egg adhering to the glass, or, after preparing the egg as above, set the bottle of sherry before the customer and allow him to help himself.

SHERRY AND ICE.

(Use whisky glass.)

1 or 2 lumps of ice and a small bar spoon in the glass, hand this to the customer with the bottle of sherry, allowing him to help himself.

COLUMBIA SKIN.

(Use small whisky glass.)

Prepare this the same as a Whisky Skin, which it is, but is called in some places by the above name.

SCOTCH WHISKY SKIN.

(Use small whisky glass.)

1 wine-glass Scotch whisky.

Fill glass half full with hot water, put a piece of lemon peel on top, and serve.

BRANDY SLING.

(Use large bar glass.)

1 teaspoonful powdered sugar.

1 wine-glass brandy.

Fill up with hot water; stir well; grate nutmeg on top; serve.

For a cold Brandy Sling, use a lump of ice and cold water.

GIN SLING.

(Use small whisky glass.)

1 lump of sugar dissolved in a little water.
1 lump of ice.
1 wine-glass gin.
Stir, and grate a little nutmeg on top. Serve.

HOT GIN SLING.

(Use whisky glass.)

1 teaspoonful powdered sugar.
1 wine-glass Holland gin.
Fill up with hot water; stir well; grate a little nutmeg on top, and serve.

WHISKY SLING (COLD).

(Use small bar glass.)

1 teaspoon sugar dissolved in ½ wine-glass water.
1 or 2 small lumps ice.
1 wine-glass whisky.
Stir well, and grate nutmeg on top, and serve.

HOT SCOTCH WHISKY SLING.

(Use whisky glass.)

A wine-glass of Scotch whisky.
A lump of sugar.
A piece of lemon peel.
Fill glass ¾ full with boiling water; grate nutmeg on top, and serve.

BRANDY SMASH.

(Use large bar glass.)

½ tablespoonful powdered sugar.
½ wine-glass water.
2 or 3 sprigs mint, pressed as in mint julep.

1 wine-glass brandy.
Fill glass ½ full shaved ice.
Stir well; strain into a fancy bar glass, and serve.

GIN SMASH.

(Use large bar glass.)

½ the glass shaved ice.
2 teaspoonsful powdered sugar.
2 or 3 sprigs mint, pressed as in mint julep.
1 wine-glass Holland gin.
Stir well; strain into a sour glass; dress with fruit; serve.

MEDFORD RUM SMASH.

(Use large bar glass.)

1 teaspoonful powdered sugar, dissolved in a little water.
2 or 3 sprigs mint, pressed to extract the essence.
½ glass shaved ice.
1 wine-glass Medford rum.
Stir well; strain; dress with fruit; replacing mint leaves upward, and serve.

WHISKY SMASH.

(Use large bar glass.)

2 teaspoonsful powdered sugar.
2 or 3 sprigs mint, pressed to extract essence, as in a julep.
½ glass with shaved ice.
1 wine-glass whisky.
Stir well; strain into a fancy or sour glass; dress with a little fruit, berries, etc. Serve.

APPLE JACK SOUR.

(Use large bar glass.)

Fill glass ¾ full shaved ice.
2 teaspoonsful sugar in a little water.
2 or 3 dashes lemon or lime juice.
1 wine-glass old apple jack.
Stir well; strain into a sour glass; dress with fruit, and serve.

BRANDY SOUR.

(Use large bar glass.)

Fill glass with shaved ice.
2 teaspoonsful powdered sugar.
2 or 3 dashes lemon or lime juice.
A squirt of Seltzer or Apollinaris.
1 wine-glass brandy.
Stir well; strain into a sour glass; dress with fruits as usual, and serve.

CHAMPAGNE SOUR.

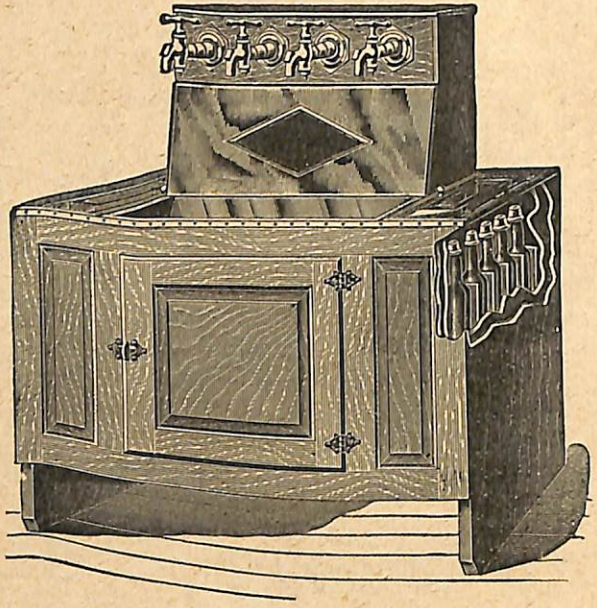
(Use large bar glass.)

1 teaspoonful powdered sugar.
2 or 3 dashes lemon or lime juice.
⅓ shaved ice.
Fill up with wine; stir well, and dress with fruit and berries in season.

CONTINENTAL SOUR.

(Use bar glass.)

½ teaspoonful powdered sugar, dissolved in water.
Juice of ½ a lemon.
1 wine-glass whisky or liquor as desired; shaved ice; shake well, and strain into a sour glass, and dash with claret.



Combination Ice-Box.
(Copyright by The Brunswick-Balke-Collender Co.)

EGG SOUR.

(Use bar glass.)

1 tablespoon powdered sugar.
3 lumps of ice.
1 egg.
Juice of 1 lemon.

Shake thoroughly; serve with straw; nutmeg grated on top.

GIN SOUR.

(Use a small bar glass.)

1 teaspoonful powdered sugar.
4 or 5 dashes lemon or lime juice.
1 squirt Seltzer or Apollinaris water.
¾ glass shaved ice.
1 wine-glass Holland gin.

Stir well; strain into a sour glass; dress with a little fruit, and serve.

JAMAICA RUM SOUR.

(Use large bar glass.)

¾ of glass shaved ice.
1 teaspoonful powdered sugar.
2 or 3 dashes lemon or lime juice.
½ wine glass Seltzer or Apollinaris.
1 wine-glass Jamaica rum.

Stir well, and strain into a sour glass; dress with fruit and serve.

MEDFORD RUM SOUR.

(Use large bar glass.)

1 teaspoonful powdered sugar.
3 or 4 dashes lemon or lime juice.
1 dash of Seltzer from syphon.
1 wine-glass Medford rum; fill glass ½ full of shaved ice; strain and dress with fruits.

ST. CROIX SOUR.

(Use large bar glass.)

1 teaspoonful powdered sugar, dissolved in a little Seltzer or Apollinaris water.
¼ of a lemon squeezed into the glass.

½ glass shaved ice.
1 wine-glass St. Croix rum.
Stir well; strain into a sour glass; dress with fruit in season, and serve.

WHISKY SOUR.

(Use large bar glass.)

Fill glass with shaved ice.
1 teaspoonful powdered sugar.
3 or 4 dashes lemon or lime juice.
½ wine-glass Seltzer or Apollinaris water.
1 wine-glass whisky.
Stir well; strain into a sour glass; dress with fruit, and serve.

BRANDY STRAIGHT.

(Use small bar or whisky glass.)

Drop a small lump of ice in the glass, and hand it with the bottle of brandy to your customer.

GIN STRAIGHT.

(Use small bar or whisky glass.)

Same as Brandy Straight, substituting gin instead of brandy.

WHISKY STRAIGHT.

(Use small bar or whisky glass.)

Same as Brandy Straight, substituting whisky for brandy.

STONE FENCE.

(Use whisky glass.)

1 wine-glass Bourbon whisky or apple jack.
2 or 3 lumps of ice.
Fill up with cider. Stir well, and serve.

SOUDAN.

(Use small bar glass.)

1 dash orange bitters.
1 dash Angostura or Bakers' bitters.
Then hand the bottle of liquor out and let customer help himself. This is an appetizer.

GUM SYRUP.

15 lbs. loaf sugar.
1 gallon water.
Boil together for 5 or 6 minutes, and add water to make up 2 gallons.

PLYMOUTH PUNCH.

¼ lemon with peel; muddle in glass.
½ tablespoon sugar.
⅓ gigger of Sloe gin.
⅔ gigger of rye whisky.
Stir well with spoon; strain in an old champagne glass.
Add ½ peach fresh.
2 dashes on Medford rum on top.

HOT APPLE TODDY.

(Use small bar glass.)

1 teaspoonful powdered sugar.
½ a baked apple.
1 wine-glass apple jack.
Fill balance with hot water.
Mix well, using a spoon; grate a little nutmeg on top. Serve, leaving the spoon in the glass.

BRANDY TODDY.

(Use small glass.)

1 teaspoonful powdered sugar in a little water.
1 wine-glass brandy.
1 lump ice.
Stir with a spoon.

For hot brandy toddy omit the ice and use hot water.

GIN TODDY.

(Use whisky glass.)

1 or 2 bits of broken ice.
½ teaspoonful powdered sugar.
1 wine-glass Holland gin.

Stir well, and serve; dissolve lump or granulated sugar in a little water, put spoon and ice in glass, and hand the bottle to the customer.

WHISKY TODDY.

(Use small bar glass.)

½ tablespoonful powdered sugar, dissolved in water.
A piece of ice.
1 wine-glass whisky.

Stir and serve; or dissolve the sugar in the glass with a little, and set the bottle of whisky before the customer.

TOM AND JERRY NO. 1.

(Prepare in a punch bowl.)

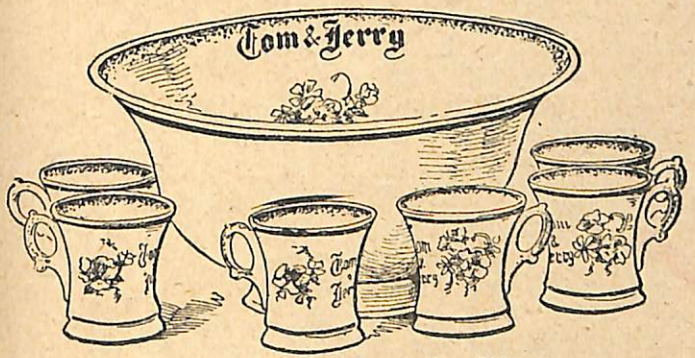
The number of eggs to be used in this preparation depends upon the quantity you intend making.

Be very careful in having your eggs fresh.

Separate the yolks from the whites.

Beat the whites to a very stiff froth, and add 1½ tablespoon of white sugar to each egg, mixing thoroughly together. Then beat the yolks until they are thin as liquor, which, mix thoroughly with the whites and sugar until the compound attains the consistency of batter.

To prevent the sugar settling to the bottom of the bowl, put in as much carbonate of soda as will cover a ten-cent piece, or stir once in a while.



Sold by Arthur Schiller & Co., Chicago.

HOW TO SERVE IT.

2 tablespoons of the mixture.

1 wine-glass brandy.

1 pony glass Jamaica rum.

Fill the mug up with hot water, or hot milk, stirring well with a spoon. Pour from one mug into the other to thoroughly mix, grate a little nutmeg on top, and catch on.

TOM AND JERRY NO. 2.

(Prepare in a punch bowl.)

Beat the whites of 1 dozen eggs to a stiff froth, and the yolks until they become as thin as water. Mix well together, then add:

½ a small glass Jamaica rum.
¼ a small glass St. Croix rum.
1½ teaspoon ground cinnamon.
½ teaspoon ground cloves.
½ teaspoon ground allspice.

Stiffen with white sugar to the consistency of batter.

HOW TO SERVE THE ABOVE:

(Use a small bar glass or mug.)

1 tablespoon of the mixture.
1 wine-glass brandy.

Fill up with boiling water or milk, a little grated nutmeg on top. Serve.

COLD TOM AND JERRY.

(Use small bar glass.)

For this, use as above, only you add cold water on milk instead of hot.

TOM COLLINS GIN AND WHISKY.

(Use small bar glass.)

Are concocted in the same manner as the brandy receipt, substituting their respective liquors.

VERMOUTH FRAPPEE.

(Use large bar glass.)

1½ pony French vermouth.
½ glass filled with shaved ice.

Fill up with cold Seltzer or Apollinaris water.

WHITE LION.

(Use large bar glass.)

2 teaspoonsful powdered sugar, dissolved in water.
Squeeze juice from ½ a lemon, putting the rind in the glass.
2 teaspoons raspberry syrup.
1 wine-glass St. Croix rum.
½ pony glass Curacoa.
Mix well. Fill with shaved ice. Dress with berries, etc. Serve.

WHITE TOP.

(Use small bar glass.)

1 small Creme de Menthe.
1 small glass Creme de Cacao.
Serve with cream on top.

ROCK AND RYE WHISKY.

(Use whisky glass.)

1 teaspoonful rock candy syrup.
1 wine-glass rye whisky.
Stir well and serve, or you may drop the syrup into the glass and leaving the spoon in, allow the customer to help himself to the whisky. Procure the pure rock candy syrup and best rye whisky. The above is a most excellent medicament for colds and sore throats.

HOT SCOTCH WHISKY.

May be improved by adding one or two drops of sherry or some other good wine or brandy.

BRYAN CLUB GUZZLE.

1 bottle ginger ale.
1 pony Santa Croix rum.
Mix well.

ENGLISH BISHOP.

(Use small punch bowl.)

1 quart of the best Port wine.
1 orange (stuck pretty well with cloves).

Roast the orange before a fire, and when sufficiently brown, cut in quarters, and pour over it the Port wine (previously made hot), add sugar to taste, and let the mixture simmer over the fire for half an hour.

EAGLE PUNCH.

(Use small bar glass.)

1 bottle of Bourbon whisky.
1 bottle of Monongahela.
Lemon peel, sugar and—boiling water.

TOLEDO PUNCH.

(Use a large punch bowl.)

This punch is only prepared for parties, and should be mixed as follows:

Place 2½ lbs. of loaf sugar in the bowl.
5 or 6 bottles of plain soda.
4 lemons, the juice only.
1 qt. of Cognac brandy.
1 small bunch of wintergreen.
4 oranges and 1 pineapple (cut up); and add the slices into the bowl and also strawberries and grapes.
Mix the ingredients well with a ladle and add:
6 bottles of Champagne.

1 bottle brandy.
2 bottles of French claret.
4 bottles of Rhine wine.
1½ gallons of water and mix up well together into the bowl.

This punch must be cold, surrounded with ice, the same as other punches.

After having the entire punch well mixed, take a large fancy goblet, and fill it with the above mixture and dress it with oranges, strawberries and pineapples in season.

PINEAPPLE PUNCH.

(For a party of 25.)

Take 10 bottles of champagne.
3 pints of Jamaica rum.
3 pints of brandy.
3 gills of Curacoa.
Juice of 8 lemons.
6 pineapples sliced.
Sweeten to taste with pulverized white sugar.

CALIFORNIA MILK PUNCH.

(For bottling.)

Juice of 4 lemons.
Rind of 2 lemons.
½ lb. of white sugar, dissolved in hot water.
1 pineapple, peeled, sliced and pounded.
6 cloves.
20 coriander seeds.
1 small stick of cinnamon.
1 pint of brandy.
1 pint of Jamaica rum.

1 gill of Batavia arrack.
1 cup of strong green tea.
1 quart of boiling water.
1 quart of hot milk.
Put all the materials in a clean demijohn, the boiling water to be added last.

COLD RUBY PUNCH.

2 quarts of Batavia arrack.
2 quarts of Port wine.
5 pints of green tea.
2 pounds of loaf sugar.
Juice of 12 lemons.
1 pineapple cut in small pieces.
Sweeten to taste and ice before serving.

CENTURY CLUB PUNCH.

1 pint of old Santa Cruz rum.
1 pint of old Jamaica rum.
5 pints of water.

M'KINLEY CLUB PUNCH.

(For a party of 20.)

Take 2 bottles of champagne.
1 bottle of pale sherry.
1 bottle of Cognac.
1 bottle of Sauterne.
1 pineapple, sliced and cut in small pieces.
3 lemons, sliced.
Sweeten to taste, mix, cool and serve.

MAY WINE PUNCH.

(Use a large punch bowl.)

Take one or two bunches of woodruff, and cut it into small pieces and place it into a large bar glass, and fill up the balance with the best French brandy, cover it up and let it stand for two or three hours, until the essence of the woodruff is thoroughly extracted; cover the bottom of the bowl with loaf sugar, and pour from

4 to 6 bottles of plain soda over the sugar.

Cut up 6 oranges in slices.

½ pineapples, and sufficient berries and grapes.

8 bottles of Moselle or Rhine wine.

1 bottle of Veure Clicquot.

Then put your woodruff and brandy, etc., into the bowl, and then stir well, and you will have 2½ to 3 gallons of excellent May Wine Punch; surround the bowl with ice, serve in a wine glass in such a manner that each customer will get a piece of all of the fruits contained in the punch.

PUNCH.

Boil a large kettle of strong black coffee, take a large dish and put 4 pounds of sugar into it; then pour 4 bottles of brandy and 2 bottles of Jamaica rum over the sugar, and set it on fire, let the sugar dissolve and drop into the black coffee; stir this well and you will have a good hot punch.

BOATING PUNCH.

(Use large bar glass.)

2 teaspoonsful of powdered sugar.

1 or 2 dashes of lemon juice.

1 or 2 dashes of lime juice and dissolve in a little water.

And fill glass with shaved ice.

1 wine-glass of St. Croix rum.

1 pony glass of brandy.

Stir with a spoon, dress the top with fruit, and serve with a straw.

This drink can be put in bottles for the Fisherman to take along, so that he will loose no time.

CANADIAN PUNCH.

(For a party of 10 to 15.)

3 quarts of rye whisky.
1 pint of Jamaica rum.
7 lemons, sliced.
1 pineapples, sliced.
5 quarts of water.
Sweeten to taste, and ice before serving.

BOMBAY PUNCH.

(Use a large bowl.)

Rub the sugar over the lemons, until it has absorbed all the yellow part of the skins of 6 lemons, then put in the punch bowl:

1 lb. of loaf sugar.
2 bottles of Seltzer or Apollinaris water.
1 pineapple.
6 oranges.
2 lemons.
1 box strawberries.
Mix well with a spoon, and add
4 bottles champagne.

1 bottle of French brandy.
1 bottle of sherry.
1 bottle of Madeira wine.
1 gill of Maraschino.

Stir up well with a ladle, and surround the bowl with ice; and serve in such a manner that each customer will have some of the fruit.

PUNCH A LA ROMAINE.

(For a party of 10 to 15.)

1 bottle of rum.
1 bottle of wine.
10 lemons.
2 sweet oranges.
2 pounds of powdered sugar.
10 eggs.

Dissolve the sugar in the juice of the lemons and oranges, adding the thin rind of 1 orange; strain through a sieve into a bowl, and add by degrees the whites of the eggs beaten to a froth. Place the bowl on ice for a while, then stir in briskly the rum and the wine.

ROYAL PUNCH.

(Use a bowl for mixing for a party of 20.)

1 pint of hot green tea.
1 pint of the best brandy.
½ pint Jamaica rum.
1 wine-glass of red Curacoa.
1 wine-glass of arrack.
Juice of 2 limes.
1 lemon, cut in slices.
½ lb. of sugar.

Mix this thoroughly with a ladle, and add:

4 eggs, the whites only, and drink this as hot as possible.

If the punch is too strong, add more green tea to taste, and if not hot enough, place the entire mixture over the fire and have it heated, but not boiled, and serve.

OXFORD PUNCH.

(A favorite drink of the Oxford students.)

1 pint of Cognac brandy.
1 pint of old Jamaica rum.
1 quart of orange shrub.
½ pint of sherry.
1 bottle of Capillaire.
2 quarts of boiling water.
6 glasses of calf's-foot jelly.
6 lemons.
4 sweet oranges.

Sufficient loaf sugar, dissolved in some of the hot water.

Rub the rinds of 3 lemons with sugar. Cut the peel very fine off 2 more lemons and 2 of the oranges. Press out the juice of all the oranges and lemons. Place the whole, with the jelly, in a jug and stir well. Pour on the water, and let it stand for twenty minutes. Strain through a fine sieve into a large bowl; add the Capillaire, spirits, shrub, and wine, stirring well.

GRANDEUR PUNCH.

(Use a large bowl.)

1½ lbs. loaf sugar.
6 lemons, cut in slices.
1 gill of Anisette.

1 bottle Kummel.
6 oranges sliced.
1 bottle of Kirschwasser.
⅓ gallon water.
6 bottles of Nordhauser Brantwein.
1 gill of Curacoa (red).

Stir well with a ladle, and surround the bowl with ice, and serve in a wine glass.

EMPIRE CITY PUNCH.

(Use an extra large bowl.)

Rub the peel of 4 fine lemons, and also the peel of two oranges, until it has absorbed all the yellow part of the lemon and orange.

1½ lbs. of lump sugar.
1 pineapple, cut in slices.
12 fine oranges, cut in slices.
1 box of strawberries.
2 bottles Apollinaris water.

Mix the above ingredients well and add:

½ gill of Maraschino.
½ gill of Curacoa (red.)
½ gill of Benedictine.
¼ gill of Jamaica rum.
1 bottle of French brandy.
6 bottles of champagne.
4 bottles of Tokay.
2 bottles of Maderia.
4 bottles of Chateau Margaux.

And mix this well with a ladle, then strain through a sieve into a clean bowl and surround the bowl with ice, and dress the edge with some leaves and fruit

and ornament the punch in a fancy manner with grapes, oranges, pineapple and strawberries.

SARATOGA COCKTAIL.

(Use small bar glass.)

2 dashes Angostura bitters.
3 small lumps of ice.
1 pony of brandy.
1 pony of whisky.
1 pony of Vermouth.

Shake up well, and then strain into a claret glass and serve with a slice of lemon.

COCKTAIL COFFEE.

(Use a large bar glass.)

1 teaspoonful of powdered white sugar.
1 fresh egg.
1 large wine-glass of port wine.
1 pony best brandy.
2 or 3 lumps of ice.

Break the egg into the glass, put in the sugar, and lastly the port wine, brandy and ice.

Shake up thoroughly and strain into a medium-sized goblet. Grate a little nutmeg on top before serving.

MORNING COCKTAIL.

(Use medium bar glass.)

3 or 4 dashes of gum syrup.
2 dashes of Curacoa (red.)
2 dashes of Boker's or Angostura bitters.
1 dash of Absinthe.
1 pony of best brandy.
1 pony of whisky.

1 piece of lemon peel, twisted to extract the oil.
3 small lumps of ice.

Stir thoroughly and remove the ice. Fill the glass with Seltzer water, and stir with a teaspoon having a little sugar in it.

BOTTLE OF COCKTAIL.

1 quart of good old whisky.
1 pony glass of Curacoa.
1 wine-glass of gum syrup.
¾ pony glass of Angostura or Boker's bitters.

Mix this well by pouring it from one shaker into another until it is thoroughly mixed; pour it into a bottle and cork it, and you will have an elegant bottle of cocktail.

COCKTAIL SARATOGA.

(Use a large bar glass.)

½ glass of fine shaved ice.
3 dashes of pineapple syrup.
2 or 3 dashes of bitters.
3 dashes of Maraschino.
¾ glass of fine old brandy.

Mix well with a spoon and place two or three strawberries in a fancy glass; strain it, twist a piece of lemon peel over it; top it off with a squirt of champagne and serve.

CLARET AND CHAMPAGNE CUP.

(Use a large punch bowl for a party of twenty.)

Claret and Champagne Cup is a Russian drink,

where for many years it has enjoyed a high reputation amongst the aristocracy. Proportions:

3 bottles claret wine.
¾ pint of red Curacoa.
1 pint of sherry.
1 pint of French brandy.
2 wine-glasses of ratafia of raspberries.
3 oranges and one lemon cut in slices.
Some sprigs of green balm and of borage.
2 bottles of German seltzer water.
3 bottles of soda.

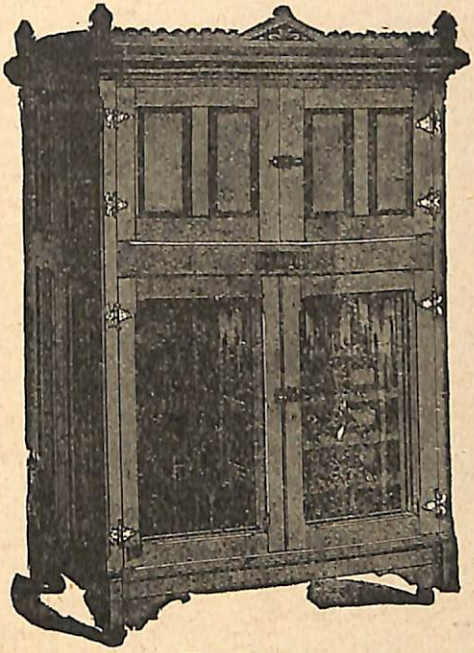
Stir this toegther and sweeten with Capillaire pounded sugar until it ferments; let it stand one hour; strain it and ice it well; it is then fit for use; serve it in small glasses. This quantity for an evening party of twenty persons; for a smaller number reduce the proportions.

FINE LEMONADE FOR PARTIES.

(Use punch bowl—1 gallon.)

Take the rind of 8 lemons.
Juice of 12 lemons.
2 lbs. of loaf or granulated sugar.
1 gallon of boiling water.

Rub the rinds of the 8 lemons on the sugar until it has absorbed all the oil, and put it with the remainder of the sugar in a jug; add the lemon juice and pour the boiling water over the whole. When the sugar is dissolved, strain the lemonade through a piece of muslin, and when cool, it will be ready for use. To improve the lemonade add the white of 4 eggs beaten up with it.



Wine Cooler.
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JERSEY SOUR.

(Use small bar glass.)

Use 2 teaspoonfuls of powderded sugar, dissolved in a little water.

2 or 3 dashes of lemon or lime juice.

1 wine-glass of apple jack.

Fill the glass with shaved ice, shake up and strain into a claret glass. Ornament with berries in season.

STONE WALL.

(Use a large bar glass.)

¼ tablespoonful of powdered sugar.
3 or 4 spoonfuls of shaved ice.
1 wine-glass of whisky.
1 bottle of plain soda.

Stir up well with a spoon, remove the ice, if cracked, and serve.

WHISKY DAISY NO. 1.

(Use small bar glass.)

3 dashes gum syrup.
2 dashes Orgeat syrup.
The juice of half a small lemon.
1 wine-glass of rye whisky.
Fill glass one-third full of fine ice.

Shake well, strain into a large cocktail glass and fill up with seltzer water.

CHAMPAGNE CUP.

(Use a large punch bowl for a party.)

2 wine-glasses of pineapple syrup.
4 to 6 sprigs of green balm.
1 quart of Curacoa.
1 pint of Chartreuse (green.)
1 quart of fine old Cognac.
1 quart of Tokay.
4 bottles of Apollinaris.
6 oranges and 2 lemons, cut in slices.

Stir up well together, let it stand two hours, strain it into another bowl and add:

½ pineapple cut in slices.

½ box of strawberries.

6 bottles of champagne.

Place the bowl in the ice and sweeten with a little sugar and let it ferment; stir up well and serve.

BOWL OF EGG NOGG FOR A PARTY.

For a three-gallon bowl mix as follows:

2½ lbs. powdered sugar.

20 fresh eggs; have the yolks separated; beat as thin as water, and add the yolks of the eggs into the sugar, and dissolve by stirring well together.

2 quarts of good old brandy.

1½ pints of Jamaica rum.

2 gallons of good rich milk.

Mix the ingredients well and stir continually while pouring in the milk to prevent it from curdling; then beat the whites of the eggs to a stiff froth and put this on top; then fill a bar glass with a ladle, put some of the egg froth on top, grate a little nutmeg over it and serve.

CHAMPAGNE VELVET.

(Use a large-sized goblet.)

For this drink a bottle of champagne and a bottle of porter must be used.

Fill the glass half full with porter, the balance with champagne.

Stir up with a spoon slowly, and you have what is called Champagne Velvet.

BOSTON EGG NOGG.

(Use a large bar glass.)

Yolk of an egg.

¾ tablespoonful of powdered sugar.

Add a little nutmeg and cinnamon and beat to a cream.

½ pony glass of brandy.
1 wine-glassful of shaved ice.
¼ pony glass of Jamaica rum.
1 wine-glassful of Maderia wine.

Fill the glass with milk, shake well, strain into a large bar glass, grate a little nutmeg on top and serve.

APPLE TODDY.

(Use medium bar glass.)

1 large teaspoonful of fine white or powdered sugar dissolved in a little boiling hot water.
1 wine-glass of apple jack.
½ of a baked apple.

Fill the glass two-third full of boiling water, stir up and grate a little nutmeg on top. Serve with a spoon.

PINEAPPLE JULEP.

(For a party of five.)

The juice of two oranges.
1 gill of raspberry syrup.
1 gill of Maraschino.
1 gill of Old Tom gin.
1 quart bottle Sparkling Moselle.
1 ripe pineapple, peeled and sliced small and cut up.

Put all the materials in a glass bowl with shaved ice, and serve in cocktail glasses, ornamented with berries in season.

WHISKY AND CIDER.

(Use large whisky glass.)

Hand the bottle of whisky to the customer to help himself; fill up the glass with good apple cider, stir well with a spoon and serve, and you will have a very nice drink.

SANTA CRUZ RUM DAISY.

(Use small bar glass.)

3 or 4 dashes of gum syrup.
2 or 3 dashes of Curacoa.
The juice of half a lemon.
1 wine-glass of Santa Cruz rum.
Fill glass one-third full of shaved ice.
Shake thoroughly, strain into a large cocktail glass and fill up with seltzer or Appolinaris water.

SANTA CRUZ FIX.

(Use small bar glass.)

1 large teaspoonful of powdered sugar, dissolved in a little water.
2 dashes of Curacoa.
The juice of half a lemon.
A wine-glass of Santa Cruz rum.
Fill up the glass two-thirds full of shaved ice, stir well and ornament the top with a slice of orange and a piece of pineapple.

WHISKY DAISY NO. 3.

(Use small bar glass.)

½ tablespoonful of sugar.
3 or 4 dashes of lemon juice,

1 dash of lime juice.
1 pony glass of seltzer or Apollinaris.
¾ of the glass filled with shaved ice.
1 wine-glass of good whisky or brandy.
½ glass of shaved ice.
½ pony glass Chartreuse; stir well, then take a fancy glass, have it dressed with fruit, strain and serve.

CIDER EGG NOGG.

(Use a large bar glass.)

1 fresh egg.
¼ tablespoonful of sugar.
3 or 4 small lumps or half glass of shaved ice.
Fill the glass with sweet cider.
Shake well and strain; grate a little nutmeg on top.

This drink is a very pleasant one, and is popular throughout the southern part of the country and it is not intoxicating. Use the very best quality of cider, as by using poor cider it is impossible to make this drink palatable.

BRACE UP SARATOGA.

(Use large bar glass.)

1 tablespoonful of fine white sugar.
2 or 3 dashes of Boker's bitters.
3 or 4 dashes of lime juice.
2 dashes of Absinthe.
1 fresh egg.
1 wine-glass of brandy.
2 small lumps of ice.
Shake thoroughly, strain into another glass and fill with seltzer water.

COUPEREE.

(Use large bar glass.)

Take 1½ pony glasses of brandy.
1 pony glass red Curacoa.
Fill the glass one-third full of ice cream.
Mix thoroughly, and fill the glass nearly full with plain soda. Grate a little nutmeg on top and serve.

AGLER'S PUNCH.

1 fresh egg.
1 dash raspberry syrup.
1 tablespoonful sugar.
Fill glass with milk, shake well; strain in fizz glass; grate nutmeg on top.

HOOSIAC TUNNEL COCKTAIL.

Squeeze ½ lemon.
1 tablespoonful sugar.
1 dash orange bitters.
1 dash cream.
1 jigger Plymouth gin.
Shake well and strain in star wine-glass. Grate nutmeg on top.

DIARRHEA CURE.

(Use whisky glass.)

Pony peach brandy.
Pony blackberry brandy.
1 dash Jamaica ginger.
Good shake of nutmeg.

KAFFIR'S DREAM.

½ jigger of sloe gin.
½ jigger of rye whisky.
1 dash of raspberry syrup.
½ tablespoonful sugar.
1 dash cream.
1 fresh egg.
Shake well and strain in large wine-glass.

KHEDIVE.

½ jigger sloe gin.
½ jigger rye whisky.
½ squeezed lemon.
1 dash raspberry syrup.
1 tablespoonful sugar.
1 dash cream.
1 fresh egg.
Shake well and strain in fizz glass; add seltzer.

BEEF TEA.

(Use small bar glass.)

¼ teaspoonful of the best beef extract.
Fill the glass with hot water.
Stir up well with a spoon, place pepper, salt and celery salt handy, and if customer should require it, put in a small pony of sherry wine or brandy.

TOM COLLINS.

(Use extra large bar glass.)

1 teaspoonful of powdered sugar.
3 or 4 dashes of lime or lemon juice.
3 or 4 pieces of broken or ½ glass of shaved ice.

1 wine-glass of Old Tom gin.
1 bottle of plain soda.
Mix well with a spoon, strain and serve.

Attention must be paid not to let the foam of the soda spread over the glass; this drink must be drank as soon as mixed.

BRACE UP.

(Use a large bar glass.)

1 tablespoonful of powdered sugar.
2 or 3 dashes of bitters, Angostura of Boker's.
2 or 3 dashes of lemon juice.
1 dash of lime juice.
2 dashes of Anisette.
1 fresh egg.
¾ glass of brandy.
½ glass of shaved ice.

Shake this up thoroughly in a shaker, strain it into a large glass, and fill with Seltzer, Vichy or Apollinaris water and serve.

CRIMEAN CUP A LA MARMORA.

(Use a bowl for mixing.)

1 pint of Orgeat syrup.
⅓ pint of Cognac.
¼ pint of Maraschino.
¼ pint Jamaica rum.
1 bottle champagne.
1 bottle of soda.
3 ounces of sugar.
2 lemons and 2 oranges, cut in thin slices.
And a few slices of pineapple cut very thin.

Stir up well with ladle, then place it into your dish filled with shaved ice, and serve.

SANTA CRUZ SOUR.

(Use small bar glass.)

1 large teaspoonful of powdered white sugar dissolved in a little Apollinaris or Seltzer water.

3 dashes of lemon juice.

1 wine-glass of Santa Cruz rum.

Fill the glass full of shaved ice, shake up and strain into a claret wine glass, ornament with orange and berries in season.

BRANDY SHRUB.

(Use bowl—to make 8 quarts.)

6 lbs. of loaf sugar, dissolve well with a bottle of plain soda.

5 quarts of old brandy.

3 quarts of sherry.

12 lemons.

Peel the rind of 5 lemons; add the juice of the other 7 lemons and mix with brandy into the bowl, cover it close for 5 days, then add the sherry and sugar, strain through a bag, and bottle.

CURRANT SHRUB.

(Use a bowl for mixing; general rule for preparing.)

1 quart of currant juice.

1½ lbs. of loaf sugar.

Boil it gently 8 or 10 minutes, skimming it well; take it off, and when lukewarm, add ½ gill of brandy to every pint of shrub. Bottle tight.

Mix a little shrub with ice water and you will have a delicious drink. Shrub may be made of cherry or raspberry juice by this method, but the quantity of sugar must be reduced.

SODA NEGUS.

(Use a small punch bowl; about 1 quart.)

1 pint of Port wine.
12 lumps of loaf sugar.
8 cloves.

Grated nutmeg sufficient to fill a small teaspoon; put the above ingredients into a thoroughly clean saucepan, warm and stir them well, but do not suffer it to boil; upon the warm wine empty a bottle of plain soda. This makes a delicious and refreshing drink.

CLARET CUP A LA BRUNOW.

(For a party of ten.)

Take 1½ bottle of Claret.
⅓ pint of Curacoa.
½ pint of sherry.
¼ pint of brandy.
1 wine-glass of raspberry ratafia (see Index).
1½ oranges in slices.
½ lemon in slices.
1 bottle of Seltzer water.
1½ bottle of soda-water.

Stir all these together with some sprigs of green balm and borage, and a small piece of cucumber-rind; sweeten with capillaire or powdered sugar until it ferments; let it stand one hour, strain and ice it well. Serve in small glasses.

This is a preparation highly esteemed in Russia.

CLARET CUP FOR A PARTY.

(Use a bowl for mixing.)

10 to 12 pieces of lump sugar.
1 bottle of Apollinaris, or Seltzer water.

2 lemons, 2 oranges and ½ pineapple, cut in slices.
2 wine-glasses of Maraschino.

Mix well with a ladle, place this into your vessel or tin dish filled with ice, when the party is ready to call for it, add:

4 bottles fine claret.
1 bottle of champagne, or any other sparkling wine.

Mix thoroughly and place sufficient berries on top and serve it, and you will have an elegant Claret Cup.

BOTTLED VELVET.

(Use a punch bowl.)

1 quart bottle of Moselle.
½ pint of sherry wine.
2 tablespoonfuls of powdered sugar.
1 lemon.
1 sprig of verbena.

Peel the lemon very thin, using only sufficient of the peel to produce the desired flavor; add the other ingredients, strain and ice.

BALAKLAVA NECTAR.

(For a party of ten or twelve.)

Thinly peel the rind of ½ lemon, shred it fine, and put it in a punch bowl, add 4 tablespoonfuls of crushed or powdered sugar and the juice of one lemon.

1 gill of Maraschino.
2 bottles of soda.
2 bottles of claret wine.
2 bottles of champagne.

Stir well together and dress the top with fruit in season.

PUNCH A LA FORK.

(For bottling.)

2 lbs. of loaf sugar.
3 dozen lemons.
1 pint of Cognac.
1 pint of Jamacia rum.

The lemons should have smooth rinds; peel the yellow rinds off quite thin with a sharp knife, place them in an earthen vessel; add the sugar, and stir thoroughly for nearly half an hour to extract the essential oil. Pour on boiling water, and stir until the sugar is completely dissolved.

Cut and squeeze the lemon, straining the juice from the pits. Place the pits in a jug and pour boiling water upon them to obtain the mucilage from them. Pour ½ of the lemon juice into the syrup, strain the water from the pits, and add it also to the syrup, taking care that the syrup is not too watery.

Next, add more sugar or lemon juice, to make the mixture according to the taste.

Lastly, add and stir in the above amount of spirits into every 3 quarts of lemonade, and bottle. Keep in a cool place.

FEDORA.

(Use a large bar glass.)

1 pony of the best brandy.
1 pony of Curacoa.
½ pony of Jamaica rum.
½ pony of Bourbon.
1 tablespoonful of sugar, dissolved in a little water.
1 slice of lemon.

Fill the tumbler with fine ice; shake well and ornament with berries or small pieces of orange, serve with a straw.

BISHOP A LA PRUSSE.

1 bottle of Claret.
½ lb. of pounded loaf or granulated sugar.
5 good-sized bitter oranges.

Roast the oranges until they are of a pale brown color; lay them in a tureen, and cover them with the sugar, adding 3 glasses of the Claret, cover the tureen and let it stand until the next day. When required for use, place the tureen in a pan of boiling water, press the oranges with a spoon, and run the juice through a sieve. Boil the remainder of the Claret; add the strained juice, and serve warm in glasses. Port wine is often substituted for Claret.

CURACOA.

6 ounces of very thin orange peel.
1 pint of whisky.
1 pint of clarified syrup.
1 drachm powdered alum.
1 drachm Carbonate of potash.

Place the orange peel in a bottle, which will hold a quart with the whisky; cork tightly and let the contents remain for 12 days, shake the bottle frequently. Then strain out the peel, add the syrup; shake well, and let it stand for 3 days. Take out a teacupful into a mortar, and beat up with the alum and potash; when well mixed, pour it back into the bottle, and let it remain for a week. The Curacoa will then be perfectly clear.

FRAPPED CAFE ROYAL.

It consists of three-fourths of black coffee and one-fourth brandy, frapped in a cooler, and drank while

the mixture is yet in a semi-frozen state. It is very potent.

MANHATTAN OYSTER COCKTAIL.

Take the piece of ½ a lemon, strain into a large goblet.

1 or 2 dashes Tobasco sauce.

1 teaspoonful of pepper sauce.

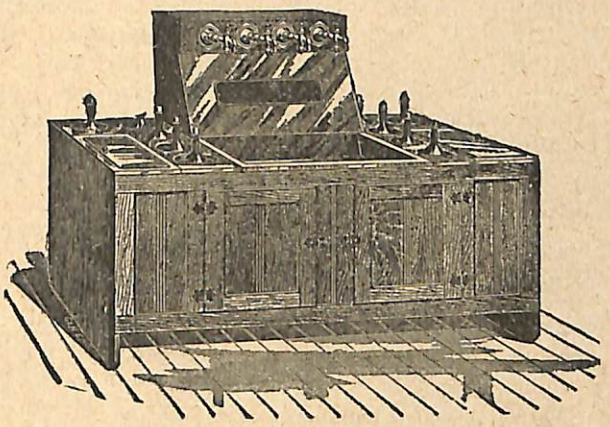
A trace of vinegar.

A pint of salt.

A little red pepper.

A slightly larger quantity of white pepper.

This entire array forms but the seasoning for the liquor of half a dozen freshly opened, succulent Blue Point oysters, which is next added to the contents of the glass, and completes the cocktail.



Beer Cooler.
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BITTERS.

ORANGE BITTERS.

1½ lb. freshly dried orange peel.
1½ oz. coriander seeds.
1½ drachm carraway seeds.
1½ drachm cardamom seeds.
6 pts. rectified spirits (60 O. P.).
3 oz. burned sugar.
7 pts. syrup.
Water, sufficient to make up two gallons.

Steep the seeds and peel in the spirit for fourteen or twenty days, when it must be drained off and replaced by water; which after two days drain off and replaced by a second quantity of water. Let the three tinctures thus obtained be mixed together, and first the coloring and then the syrup be added. This, if allowed to remain a short time undisturbed, will become bright; or if wanted for immediate use, may be filtered through fine linen.

WORMWOOD BITTERS.

2 drops oil of lemon.
2 drops oil of carraway.
2 drops of oil absinthe.
2 oz. extract of licorice.
½ oz. extract of chamomile.
3 pints rectified spirit (60 O. P.).
3 pints syrup.
Water, enough to make two gallons.

Dissolve the oils in the spirit, and the extracts in water, add both together at once, shake violently for

some minutes; next add the syrup and the remainder of the water, and again shake well up. Let it stand aside some days, the longer the better, then filter through paper.

ANGOSTURA BITTERS.

4 oz. Angustura bark.
1 oz. chamomile flowers.
¼ oz. cardamom seeds.
¼ oz. cinnamon bark.
1 oz. orange peel.
1 lb. raisins.
2½ gallons proof spirit.
Macerate for a month, then press and filter.

WINE BITTERS.

1 thin peel of lemon.
1 thin peel of bitter orange.
3 oz. good sherry.
2 oz. water.
Infuse.

BRANDY BITTERS.

4 lbs. gentian root.
2 lbs. cardamom seeds.
1 lb. cinnamon bark.
¼ lb. cochineal.
2 lbs. chireta.

Bruise all these together to the size of barley corns; then add two gallons of brandy. Macerate for about a month, then press out all the liquid; to the residue add one gallon more brandy (some use plain spirit), and after having allowed it to stand one day, press as before; add the two liquids and filter, when it will be ready for use.

DUTCH BITTERS.

2 oz. wormwood.
1 oz. chamomile flowers.
1 oz. gentian root.
2 oz. orange peel.
⅛ oz. powdered cloves.
¼ oz. carraway seeds.
½ gallon capilliare.
2 gallons proof spirit.
Macerate for a month, then press and filter.

BITTERS.

1 lb. raisins.
3 oz. bruised cinnamon.
1 oz. Virginia snake root.
Juice of 1 orange and 1 lemon.
20 cloves.
Digest in rum for two months.

ESSENCE OF BITTERS.

½ lb. orange peel, dried.
¼ lb. orange apples.
½ lb. gentian root.
¼ lb. lemon peel, ground to powder.
Macerate for ten days. Add one gallon of pure spirit. Strain with pressure. Add one quart of soft water.

"PICK-ME-UP" BITTERS.

1 oz. Angostura bark.
1 oz. orange peel.
1 oz. lemon peel.
½ oz. chireta.
½ oz. chamomile flowers.

¼ oz. cardamom seeds.
¼ oz. cinnamon bark.
¼ oz. carraway seeds.
4 lbs. raisins.
1½ gallons spirits (11 U. P.).
Macerate for a month, then press and filter.

QUININE BITTERS.

160 grains sulphate of quinine.
1 lb. orange peel, cut small.
2 gallons cape wine.
1 pt. proof spirit.
Dissolve the quinine in the spirit by aid of a gentle heat, and pour it over the orange peel. After it has been allowed to remain undisturbed in a close vessel for two days add the wine, and stir up well every day for a fortnight, then press and filter.

CONCENTRATED FRUIT SYRUPS.

PLAIN SYRUP.

6½ lbs. loaf sugar.
½ gallon water.
Boil until dissolved, and filter through flannel.

SIMPLE SYRUP.

7 lbs. refined sugar.
8 pts. distilled water.
Dissolve the sugar in the water over a gentle fire.

CLOVE SYRUP.

30 drops of quintessence of cloves.
1 lb. simple syrup.
Mix by shaking well up together in a bottle.

ORANGE SYRUP.

2 oz. tincture of orange peel.
1 lb. simple syrup.
Mix.

SYRUP OF NECTAR.

30 drops essence of nectar.
1 lb. simple syrup.
Mix.

The proportion of 30 parts of sugar to 16 parts of water also makes an excellent syrup.

It is worth adding that it will be found best to employ only the best refined sugar, and filtered water, soft as possible. By so doing it often saves the trouble of clarification, which invariably becomes necessary when inferior ingredients are used.

The best plan is to pour the water cold over the sugar and let it slowly melt; and, when saturated, boil it up to the boil by a gentle heat, and then keep simmering to the point desired.

PINEAPPLE SYRUP.

Add 1 ounce essence of pineapple to 1 gallon white syrup and half ounce tartaric acid.

RASPBERRY SYRUP.

1 gallon white syrup.
½ ounce essence of raspberry.
¾ ounce tincture tartaric acid.
Mix.

SARSAPARILLA SYRUP.

10 drops oil of anise.
20 drops oil of wintergreen.
20 drops oil of sassafras.

6 ounces of caramel.
Cut the oils in 4 ounces alcohol.
Mix.

STRAWBERRY SYRUP.

1 gallon white syrup.
1 ounce essence strawberry.
1 ounce tartaric acid.
Color with tincture solferino.
Mix.

VANILLA SYRUP.

1 gallon white syrup.
½ ounce extract vanilla.
Mix.

WILD CHERRY SYRUP.

4 ounces wild cherry bark, steeped in a pint of cold water 36 hours; press out, and add half pound sugar. Strain.

CORDIALS AND SYRUPS.

ANISEED.

¼ oz. oil of aniseed.
5 pints spirit of wine (60 O. P.).
11 pints cordial syrup.

First dissolve the oil in the spirit by shaking both well together in the jar, and then add the syrup, again agitating briskly. Should the mixture be at all cloudy, fine with alum and salts of tartar.

CARRAWAY.

¼ oz. English oil of carraway.
3½ pints of spirit of wine (60 O. P.).
13 pints cordial spirit.

Dissolve the oil in the spirit as above, add the syrup, and if necessary fine with alum and tartar.

CLOVES.

¼ oz. English oil of cloves.
5 pints rectified spirit (60 O. P.).
Coloring, a sufficiency.
11 pints cordial syrup.

Dissolve the oil in the spirit as before, add the syrup, shake all together, and if not bright in a few hours, fine with alum and tartar.

CINNAMON.

¼ oz. oil of cinnamon.
5 pints rectified spirit (60 O. P.).
10 pints cordial syrup.
4 pints boiling water.
Color with burned coarse white or brown sugar.

The oil and coloring matter should be well shaken with a small quantity of spirit, then added to the remainder and the whole agitated briskly. Add the boiling water to the syrup, and having mixed them let them be added to the jar containing the spirit. If necessary, fine down with alum, etc., as with the others. In making the above a considerable saving may be effected by using oil of cassia; the true cinnamon flavor is, of course, wanting, but is so well represented by that of oil of cassia that none but the most experienced can detect the difference.

CORDIAL SYRUP.

35 lbs. refined lump sugar.
3 gallons boiling water.

Dissolve the sugar in the water and stir in through flannel.

CAPILLAIRE.

20 lbs. best lump sugar.
10 pts. water.
1 drachm acetic acid, strong.

Boil the sugar in the water till it is all dissolved; add the acetic acid, and allow it to remain ten or fifteen minutes on the fire; remove and allow it to cool; then decant; clear into a bottle or jar.

2 tablespoons powdered sugar.

Boil the whole 15 minutes.

Strain; and if you wish, add ¼ gill of brandy.

GINGER SYRUP NO. 1.

1 gallon white syrup.
12 ounces tincture of ginger.

Strain if cloudy.

GINGER SYRUP NO. 2.

Put 2 ounces Jamaica ginger into a quart of boiling water, let it remain 24 hours, closely covered, strain, and add 3 pounds crushed sugar; boil to a syrup.

LEMON SYRUP.

5 gallons gum syrup.
8 ounces tartaric acid (tincture).
1 ounce oil of lemon, cut in 1 pint of alcohol.

ORGEAT SYRUP.

3 ounces powdered sugar.
3 ounces sweet almonds.
½ ounce bitter almonds.
½ pound powdered gum arabic.

Pound altogether, adding a little water, until it measures 1 quart. Strain, and add 2 gallons syrup.

RASPBERRY.

8 oz. essence of raspberry.
2½ pints spirit of wine (53 O. P.).
13 pints cordial syrup.
2 oz. tincture of cudbear, strong.

Let all these be shaken well up together in a jar, using no finings, for if the materials are genuine, the cordial will be bright and ready for use the day it is mixed.

STRAWBERRY.

7 oz. essence of strawberry.
4 pts. rectified sipirit (60 O. P.).
3 oz. tincture of cudbear.
14 pts. cordial syrup.
Proceed as with raspberry.

LEMON.

3 drops essential oil of lemon.
3 pts. lemon juice.
6 oz. lemon peel, fresh.
6 lbs. refined sugar.
2 pts. rectified spirit.

Add the oil to the juice, and in it boil the peel, which should be cut very small, and strain; add to the strained liquor the sugar; dissolve by aid of gentle heat, and when cool, mix in the spirit by brisk agitation.

CURACOA CORDIAL.

1 lb. orange peel.
¼ lb. ground cinnamon.
16 oranges.

6 galls. white syrup.
Boil 5 minutes.
Add 3 galls. pure spirits, 95 per cent above; filter through Canton flannel and bottle.

MARASCHINO CORDIAL.

3½ galls. 95 per cent spirits.
7 galls. white syrup.
1 gal. peach juice.
Filter through Canton flannel; bottle for use.

LEMON EXTRACT.

1 oz. oil of lemon.
48 oz. citric acid (tincture).
6 galls. gum syrup.
Put in enough water to make 24 gallons.
Before mixing, cut the oil in a pint of alcohol.
Filter carefully through charcoal.

BANANA SYRUP.

1 gall. white syrup.
1 oz. essence of banana.
A few drops lemon extract.

BLACKBERRY EXTRACT.

Mash nice blackberries; strain through flannel; to 1 pint of juice add:
1 lb. crushed sugar.
½ oz. ground cinnamon.
¼ oz. mace.

GINGER BRANDY.

This may be made by following the same directions as given for ginger gin, or the following will be found more economical, though taking a longer time to prepare. Steep half a pound of well bruised Jamaica ginger in one gallon of strong brandy for fourteen days, shaking it up repeatedly. Let this be strained through muslin. Throw the ginger from the muslin into a gallon of boiling water and allow it to simmer over a low fire for twenty minutes and strain. To this add ten pounds of refined sugar.

PEPPERMINT.

1 drachm oil of peppermint.
3 pints rectified spirit (60 O. P.).
13 pints cordial syrup.
Proceed as in the foregoing.

GINGER.

Bruise half a pound of the best new Jamaica ginger in an iron mortar, and put it into a bottle containing one pint of spirit of wine (60 O. P.), and one pint of water, allow it to macerate for ten or twelve days, shaking it up well each morning. After the twelfth day transfer it to a funnel containing a paper filter; when all the liquid has run through pass two pints of sherry over it, and lastly, one pint of boiling water. This will yield rather better than half a gallon of liquid. When all are mixed, dissolve in this one ounce of burned sugar, and having added twelve pints of syrup, shake the whole well up, and fine with alum, etc.

GINGER GIN.

Take of best Jamaica ginger, bruised small, half a pound; boil it in one gallon of water, and strain through fine muslin. In this dissolve ten pounds of refined sugar by means of a gentle heat. Over the bruised ginger which remains in the muslin strainer pass one gallon unmixed gin (O. P.), mix this and the syrup of ginger together, add finings, and set aside to clear.

USQUEBAUGH.

1 drachm oil of aniseed.
1 drachm oil of cloves.
1 drachm essential oil of nutmegs.
20 drops oil of cinnamon.
30 drops oil of juniper.

Mix all the oils together, shaking well occasionally for a day or so; then dissolve them in rectified spirit (60 O. P.), one pint; colored with burned sugar, one ounce; and add of each, syrup and boiling water, twelve pints. Mix all together thoroughly and fine with alum, etc.

RUM SHRUB.

½ gallon bitter orange juice.
8 lbs. refined sugar.
1½ gallon rum, reduced to 40 U. P.

Dissolve the sugar in the juice by aid of a gentle heat, mix this and the rum together, shake up well and set aside to clear. If not bright in a fortnight fine down with isinglass.

FRUIT BRANDIES.

CHERRY BRANDY.

Bruise 3 lbs. of black cherries, wild ones preferable, cracking the stones; put the mass into a jar, with a few young cherry leaves.

Add 3 pints of brandy or pure spirit; in three months strain off. Add 2 lbs. of clear sugar, after which it will be ready for use in a week.

CARRAWAY BRANDY.

Steep 1 oz. of carraway seed, bruised, in 1 pint of brandy. In one week strain. Add 6 ounces of loaf sugar.

CURRANT BRANDY.

Take 1 quart of black or red currants, and fill up with 1 quart of brandy. In two months strain, and add sugar to taste.

GINGER BRANDY.

Bruise 1 oz. of ginger, add 1 bottle of brandy. Syrup to taste.

BLACKBERRY BRANDY.

¼ oz. cardamom seeds, ground.
1 oz. cinnamon.
½ oz. mace.
½ oz. cloves.
3 gallons juice of blackberry.

10 gallons 95 per cent alcohol.
4 oz. white syrup.
13 gallons water.

Steep the spices in the alcohol for about 7 or 8 days; filter the liquor and add the other ingredients.

DOMESTIC BRANDY, NO. 1.

1 pint essence of Cognac.
15 gallons fine pure spirits, 20 per cent above.
½ pint white syrup.
Color with caramel.

DOMESTIC BRANDY NO. 2.

100 drops oil of Cognac.
½ pint alcohol.
3 drachms powdered orris root.
1 drachm cut vanilla.

Allow the whole to remain together about 24 hours, after which add 1 gallon pure spirits, 20 per cent above proof; filter through a felt filter, and add 9 gallons more pure proof spirits, ½ gallon water, 1 pint white syrup.

Color with caramel or burned sugar.

GRUNEWALD BRANDY.

1 lb. orange peel.
1 lb. centaurium.
4 oz. wormwood.
4 oz. ground ginger.
5 calamus root.
2 oz. trefoil.
5 oz. oil cloves.

5 oz. cinnamon.
3 oz. oil of peppermint.
5 galls. alcohol, 95 per cent.
Steep the above in the alcohol for ten days; strain and add
3 qts. white syrup.
5 galls. water.
Color with caramel or burned sugar.

PEACH BRANDY.

20 drops oil of bitter almonds.
3¾ galls. 95 per cent alcohol.

CURACOA CORDIAL.

5½ gallons water.
½ gallon plain syrup.
1 pint peach jelly.
½ gill ginger extract.
1 lemon cut in slices.
30 drops oil of nutmeg.
1 drachm powdered allspice.
5 pints water.
Strain through filter.

RASPBERRY BRANDY.

10½ gallons pure spirits, 95 per cent above proof.
18 gallons water.
7 gallons syrup.
18 gallons raspberry juice.
1 oz. tartaric acid.
Color with caramel or burned sugar.

JUNIPER BRANDY.

Dissolve ½ drachm oil of juniper in 1 quart of pure spirit or brandy; add ½ lb. of sugar, dissolved in 1 quart of water.

LEMON BRANDY.

Steep the thin peels of 6 lemons and 2 bitter almonds in 1 quart of brandy, macerate 2 weeks, adding ½ pint of water, and 1 lb. of loaf sugar.

ORANGE BRANDY.

Into a large jar put 8 oranges; cover them with brandy. In three months' time strain off the brandy, sweeten to taste, and cover the oranges over with syrup; the residuum will make an excellent sweetmeat.

CASSIS.

Infuse for 1 week in 1 quart of brandy ¼ oz. of cinnamon and 2 cloves, bruised; then add 1 pint of black currants. Let these macerate for 2 months. Strain with pressure. Add ½ pound of sugar to every pint. Bottle for use.

CINNAMON CORDIAL.

Let ¼ lb. of Ceylon cinnamon, bruised, be infused in 1 quart of brandy for ten days; then add 1 drop essence of orange peel and cardamoms. Color dark brown with caramel.

CASSIA CORDIAL.

In 1 pint spirits of wine infuse 3 drops of oil of cassia and 2 drops oil of lemon peel.

FRUIT WINES.

Note.—Never bottle on a cloudy day; wines never look as transparent as when bottled on a clear day. Never add water to wine that is too strong, unless it has been boiled.

CHERRY WINE.

35 lbs. ripe cherries.
5 lbs. brown sugar.
Water, sufficient to make 8 gallons.
1½ pints best French brandy.
Add yeast, and set aside to ferment.

RED CURRANT WINE.

70 lbs. red currants, bruised and pressed.
10 lbs. brown sugar.
Water, sufficient to fill up a fifteen-gallon cask.
Ferment.
This yields a pleasant red wine, rather tart, but keeps well.

ELDERBERRY WINE.

8 gallons elderberries.
12 gallons water.
60 lbs. brown sugar.
Dissolve, by boiling; add yeast and ferment; then add brandy four pounds; and bung it up for three months. Disagreeable when cold, but if mulled with allspice and drank warm in winter time, it forms a useful stimulant.

GOOSEBERRY WINE.

7 lbs. brown sugar.
40 lbs. gooseberries.
Rain water to make ten gallons.
1 quart brandy.
Ferment.

ORANGE WINE.

23 lbs. sugar.
10 gallons water; boil.

Clarify with the white of six eggs; pour the boiling liquids upon the parings of one hundred oranges, add the strained juice of these oranges, and yeast, six ounces; let it work for three or four days, then strain it into a barrel; bung it up loosely; in a month add four pounds of brandy, and in three months it will be fit to drink.

BIRCH WINE.

In February or March, bore holes in birch trees, and when you have secured 9 gallons juice, boil and skim, cooling it down to 100 degrees Fahrenheit. Dissolve in it 9 pounds sugar, adding two ounces lemon, cut fine; produce fermentation with 1 pint of gluten. Keep keg full constantly, when the fermenting is over, draw it off and strain, or filter into another keg in which you have burned a piece of brimstone paper.

BLACKBERRY WINE.

½ ounce ground cinnamon.
¼ ounce ground cloves.
1 drachm cardamom seeds.
1 drachm grated nutmeg.
5 gallons blackberries.

Mash the berries, pour on 5 gallons water, heat all to a boiling point but do not let it boil.

Add 1½ galls. white syrup; pour all into a 10 gallon keg, keep in a warm place, keep keg full, and after fermenting, strain and press, add one gallon neutral spirits, filter or fine all, and when clear, bottle, and you will have the best.

BLACK CURRANT WINE.

5 gallons black currants.

5 gallons water.

10 pounds crushed sugar.

Dissolve sugar in the water. Heat all to 100 degrees Fahrenheit.

Pour into a 10-gallon keg, put in a warm place, keep it constantly full. After fermenting, strain and press; add one gallon spirits, 95 per cent above proof; fine or filter, and bottle when clear.

GINGER WINE.

3 gallons water.

3 pounds sugar.

4 ounces Jamaica ginger.

Boil one hour. Strain. Add 3 lemons chopped fine, and half a pint of yeast.

Mix together and pour into a keg. After it has fermented 1 week, draw it; it is ready for use.

GRAPE WINE.

Pick over carefully, thoroughly ripe grapes, free from stems and blemishes, press out the juice; to

one quart of juice add one quart of water, (soft, boiled water is best), add 1¼ pounds sugar. After it is done fermenting, bung up tight. It will be ready to draw off in 3 months or sooner, but will be a far better wine in a year, if left unmolested until then.

PARSNIP WINE.

18 pounds of sweet parsnips.

3 gallons of water.

Boil together soft, press liquor through a sieve, add to each gill 3 pounds loaf sugar; when nearly cold add yeast. Let the wine stand open ten days, stirring from the bottom, several times each day.

Then put it in a cask, and keep it full up to the bung with liquor reserved for that purpose, as it works out.

RHUBARB WINE.

Chop the Rhubarb plant, drain off the juice, and to each quart, add a quart of water and 2 pounds of sugar.

Let it ferment, and bottle when clear.

TOMATO WINE.

One quart tomato juice.

One pound sugar.

Use no yeast, as it will ferment without it. This wine is much thought of in some places, and is easy to make.

INVALIDS' DRINKS.

APPLE WATER.

(The same for any of the fruits, viz.: pears, peaches, plums, French prunes, figs, raisins, rhubarb, etc.)

Boil a large, juicy apple, (parred, cored and cut into pieces) in a pint of water in a close-covered saucepan, until the apple is stewed into a pulp. Strain the liquor, pressing all the juice from the pulp. Sweeten to taste. Sometimes these fruit-waters are made with rice or barley water. To be drank cold.

BARLEY WATER.

Add to a pint of boiling water half a tablespoonful (half an ounce) of barley, rubbed smooth, with two tablespoonfuls of cold water; add also a pinch of salt and a tablespoonful of sugar. Let it boil five minutes. It is to be drank cold. The simple barley water has not an unpleasant taste, and is often prepared without additional flavor. Yet zest i. e., the thin yellow cuts of the rind of a lemon, or lump sugar rubbed over to extract the oil, can be added as flavoring, or a lemonade may be made of barley water.

Barley water may be used temporarily instead of milk.

BEEF TEA.

(Use a hot-water glass.)

½ teaspoonful of the best beef extract.

Fill the glass with hot water; stir well with a spoon; place pepper, salt and celery salt so as the customer can season to suit himself.

CINNAMON WATER.

Add five or six sticks (half an ounce) of cinnamon to a pint of boiling water, and boil fifteen minutes.

To be administered by the tablespoonful.

Given for hemorrhages.

CURRANT JELLY WATER.

(For fever patients.)

A teaspoonful of currant jelly, dissolve in a goblet of water, and sweeten to taste, affords a refreshing drink for invalids.

FLAXSEED TEA.

Add half a cupful of flaxseed to four cupfuls, or a quart, of boiling water. Let it boil half an hour. Let it stand fifteen or twenty minutes near the fire, after it has boiled. Of course the longer it stands the thicker it becomes. Strain, sweeten to taste, and add a little lemon-juice, or not, as preferred.

This is a useful demulcent drink for coughs, etc.

FLAXSEED AND LICORICE TEA.

Pour one pint of boiling water over one ounce of flaxseed, not bruised, and two drachms of licorice-root bruised, and place the covered vessel near fire for four hours. Strain it through a sieve.

GRAPE JUICE.

Allow one pint of water to three pints of fruit (picked from stems). Let it simmer slowly for five minutes, then strain it through flannel or cheese cloth. It is drank cold without sweetening. Add a little sugar if not sweet enough.

LIME WATER.

Pour over a piece of fresh unslacked lime, about an inch square, two quarts of hot water. When it has slacked (in a few minutes) stir it thoroughly. Let it remain over night. Bottle carefully all the liquid that can be poured off in perfectly clear state.

As water will only hold a certain amount of lime in solution, the addition of more lime would make the water of no great strength.

Lime water (an alkali) is generally added to milk for the purpose of neutralizing the effects of an acid stomach.

About a teaspoonful to a tablespoonful of lime water to a half pint of milk is usually prescribed.

OATMEAL DRINK.

Rub two tablespoonfuls (two ounces) of oatmeal smooth by gradually stirring in a teacupful of cold water; add a pinch of salt. Stir this into a quart of boiling water and let it boil half an hour. Strain it through a fine sieve.

RICE WATER.

Take best Carolina or Patna rice, should be washed with cold water, then boiled in a good measure of

water for ten minutes, the water strained off, and more added; and so on till the goodness is boiled out of the rice. The water is ready to drink when cold. Cream may be added if there be not high fever; a pinch of salt also, if desired, or flavoring as for barley water.

SIMPLE BEVERAGES FROM FRUITS.

Currant jelly water (or any acid jelly—cranberry, plum, etc.)

If the jelly is soft, a teaspoonful is dissolved in a goblet of fresh cold water, and sweetened to taste.

If the jelly is hard, it will have to be added to boiling water to become dissolved. To be drank cold.

The fresh fruits are, of course, to be preferred.

There is nothing more refreshing than currant water made from fresh currants.

This can be prepared by allowing a pint of water to a pint of currants (freed from stems) and a tablespoonful of sugar.

Heat these slowly in a porcelain or granitized iron kettle until it boils, then let it simmer for five minutes. Strain it through a cloth, let cool, and sweeten again to taste. It can be diluted with water.

If strawberries, raspberries, black raspberries, or blackberries are used, prepare them in the same manner, excepting that for each quart of berries a pint of water with a tablespoonful of sugar should be used.

TAMARIND WATER.

Stir into a glassful of water a tablespoonful of preserved tamarinds.

TOAST WATER.

Toast thoroughly thin slices of graham bread, and break them into a bowl. Pour over enough boiling water to cover it when cold; strain off the water and sweeten it slightly. Serve it always freshly made.

WHITE WINE WHEY.

Put two pints of new milk in a saucepan, and stir it over a clear fire till it is nearly boiling; then add a quarter of a pint of sherry, and simmer for a quarter of an hour, skimming off the curd as it rises. Then add a tablespoonful more sherry, and skim again for a few minutes, till the whey is clear; sweeten with loaf sugar, if required.

Or the whey can be made in the same manner with lemon juice (free from seeds), using the juice of half a lemon instead of wine, a tablespoonful being quite enough for a pint of milk.

In an alimentary point of view, whey is almost of no value. It is advantageous as a drink in febrile diseases, and is a good means of administering wine in small quantities.

It may be drank either cold or warm.

It possesses sudorific and diuretic properties.

WINE, LEMON OR VINEGAR WHEY.

When a pint of milk is brought just to a boil, pour in a gill of sherry wine. Let it again come to a boil. When the whey separates, strain and sweeten to taste, using perhaps a teaspoonful of sugar.

LIQUORS.

ANISETTE.

10 oz. powdered aniseed.
1 oz. powdered cummin seed.
1 oz. powdered orris root.
3 oz. lemon peel.
2 gallons spirit (30 U. P.).
3 pts. capillaire.

Macerate the powders and the peel in the spirit for about a month, then filter and add the capillaire.

AQUA BIANCA

¼ oz. essence of lemon.
¼ oz. essence of citron.
¼ oz. essence of amber.
¼ oz. essence of peppermint.
¼ oz. essence of bergamot.
½ oz. essence of rose.
2 gallons proof spirit.
5 pints capillaire.

Mix all together; shake frequently, and in one month filter through flannel.

CORDIALE DE CALADON.

½ lb. lemon peel, cut small.
½ oz. fennel seed, in coarse powder.
¼ oz. cardamoms.
1 drachm aniseed.
1 drachm cloves.

2 gallons proof spirit.
4 pints capillaire.

Macerate the peel and the powders in the spirit for fourteen days, then press and filter, and add the capillaire.

CITRON.

12 oz. lemon peel.
1 oz. essence of saffron.
2 gallons proof spirit.
½ gallon capillaire.

Macerate the peel in the spirit for fourteen days, then add the essence of saffron and capillaire.

CITRONETTE.

2¼ gallons proof spirit.
¼ gallon orange flower water.
½ gallon syrup.
10 oz. lemon peel.
1½ oz. essence of saffron.
¼ oz. essence of amber.
¼ oz. essence of orange.
1 drachm essence of bergamot.

Mix altogether, and in one month press and filter. This is greatly improved by age.

EAU D'ABSINTHE.

33 oz. wormwood.
24 oz. refined sugar.
4 oz. juniper berries.
¼ oz. angelica root.
1 oz. cinnamon bark.
4 oz. orange flower water.
2½ gallons spirit of wine (11 U. P.).

Bruise the sugar, berries, wormwood, etc., in an iron mortar or other convenient utensil and place them in a wide-mouthed jar, then add the orange water and spirit. Stir them well up every day for a month, then press and filter.

EAU D'AMIS.

4 oz. figs.
4 oz. raisins.
4 oz. dates.
1 oz. essence of saffron.
6 drops essence of bergamot.
10 drops essence of citron.
1½ gallons proof spirit.
10 lbs. brown sugar.
6 pints distilled water.

Beat up the figs, dates, etc., with a part of the sugar until they form a paste; place this in a wide-mouthed jar, and having previously mixed together the liquids, add a quart at a time, stirring well between each addition.

EAU DE CORDIALE.

20 oz. lemon peel.
4 oz. cinnamon bark, bruised.
2 oz. balm, the fresh herb.
2 oz. powdered coriander seed.
2 oz. powdered aniseed.
1 oz. powdered mace.
1 oz. powdered nutmeg.
2½ gallons rectified spirit (60 O. P.).
2 gallons distilled water.
1 gallon capillaire.

Macerate the solids for ten days in the spirits, and decant as much liquor as can be got off clear. To the mace add the water and capillaire; stir well up and set aside for fourteen days; then press, filter and add the liquor first withdrawn. Another method, and we think a better one, is to mix all the ingredients together, and stir them well up every other morning for about a month, and then to press and filter.

CURACAO.

6 oz. orange peel, cut small.
1 drachm cinnamon.
½ drachm mace, bruised.
1 drachm saffron.
¼ gallon spirits of wine (14 U. P.).
2 pints capillaire.

Macerate all together; in about twenty-one days draw off the liquor through a strainer, and press the residue so as to recover any of the liquor it may have retained; mix both liquors, and filter through flannel.

MINERAL WATERS.

In order to make mineral water properly, it is absolutely necessary to possess a powerful aerating and bottling machine, and the water must be, with the carbonic acid gas and chemicals, of the purest quality; the corks used must also be excellent and especially prepared.

AERATED CHALYBEATE WATER.

Contains pro-sulphate of iron, and bicarbonate of potassa. It is a very easy and excellent mode of introducing iron into the blood, and is much recommended on that account, possessing equal tonic properties to that of the natural springs.

CARBONATED LIME WATER.

Is an aerated solution of bicarbonate of lime; the best is made from calcined Carara marble, each bottle containing eight or ten grains of carbonate of lime; it is administered to strengthen the bony structure.

LITHIA WATER.

Is a solution of the freshly precipitated carbonate of lithia; this water is becoming popular, being useful in calculous complaints.

MAGNESIA WATER.

Is useful in indigestion, etc., being an aerated solution of carbonate of magnesia. It is an agreeable mode of taking magnesia.

POTASS WATER.

Is a solution of bicarbonate of potass in distilled water, and aerated with washed carbonic acid gas.

SODA WATER.

Is a solution of crystallized carbonate of soda, in distilled water, aerated with washed carbonic acid gas, upon the purity of which the excellence of this article mainly depends. When employed as an anti-acid, it is highly important to obtain this article pure.

SELTZER WATER.

Is carbonate of soda, common salt, and carbonate of magnesia.

EFFERVESCENT DRAUGHT.

Carbonate of potass, eighty grains, pulverized citric acid, seventeen grains. Keep separate. When required for use, add one drop of essence of lemon. Dissolve in separate tumblers, mix and drink while effervescing.

SODA-WATER POWDERS.

Bicarbonate of soda, thirty grains, in a blue paper; citric acid twenty-four grains, in a white paper. Mix each separately in nearly half a tumbler of water. Pour the acid solution on the soda. Drink immediately.

COCKTAILS FOR BOTTLING.

BRANDY COCKTAIL FOR BOTTLING, NO. 1.

Take 5 gallons of strong brady.
2 gallons of water.
1 quart of Stoughton's Bitters.
1 quart of gum syrup.
1 bottle of Curacoa.
Mix thoroughly, and filter through Canton flannel.

BRANDY COCKTAIL FOR BOTTLING, NO. 2.

Take 5 gallons of spirits (70 per cent).
2 gallons of water.
1 quart of gum syrup.
¼ pint of essence of Cognac.
1 ounce of tincture of cloves.
1 ounce of tincture of gentian.
2 ounces of tincture of orange peel.
¼ ounce of tincture of cardamoms.
½ ounce tincture of licorice root.
Mix the essence and tinctures with a portion of the spirits; add the remainder of the ingredients, and color with a sufficient quantity of Solferino and caramel (in equal parts) to give the desired color.

GIN COCKTAIL FOR BOTTLING.

Take 5 gallons of gin.
2 gallons of water.
1 quart of gum syrup.
2 ounces of tincture of orange peel.

7 ounces of tincture of gentian.
½ ounce of tincture of cardamoms.
½ ounce of tincture of lemon peel.

Mix them together, and give the desired color with Solferino and caramel, in equal proportions.

BOURBON COCKTAIL FOR BOTTLING.

Take 5 gallons of Bourbon.
2 gallons of water.
1 quart of gum syrup.
2 ounces of tincture of orange peel.
1 ounce of tincture of lemon peel.
1 ounce of tincture of gentian.
½ ounce of tincture of cardamoms.

Mix these ingredients thoroughly, and color with Solferino and caramel, in equal proportions.

TABLE BEERS, WINES, BRANDIES, CIDERS, ETC.

ELDERBERRY BEER.

Secure about twenty gallons of the first and strong wort.

Boil ½ bushel of elderberries and when cold strain them into the wort and let it work in the barrel. You will be surprised at the result. At the end of a year you will have an excellent Port wine.

FAMILY BEER.

10 gals. boiling water.
15 oz. ground ginger.
10 oz. cream tartar.
10 lemons sliced.

Put all together and when nearly cool strain and add 15 lbs. brown sugar. After which cut ½ oz. oil of cloves and ½ oz. oil cinnamon, in 4 oz. alcohol. When luke-warm, put in 1 pint of yeast and in 15 hours skim and filter it. If bottled, tie cork down carefully.

HOP BEER.

5 quarts water.
6 oz. hops.

Boil 6 hours, after which strain this, and adding 4 quarts more water and 12 tablespoonfuls ground ginger, boil 3 hours longer. Strain this and mix with the former strained liquor. Deeply brown a loaf of bread, and pounding it fine add to the liquor,

and when it is nearly cold add a pint of brewers' yeast, allowing it to ferment a day and a half (36 hours). Draw off into a keg or bottle; tie corks down.

GINGER BEER NO. 2.

2 gallons water.
1 pint molasses.
1 gill yeast.
2 oz. ground ginger.
It will be ready for use in two hours.

GINGER BEER NO. 1.

2 lbs. brown sugar.
2 gallons boiling water.
1 quart molasses.
2 oz. cream tartar.
2 oz. ginger.

Stir well together. Put in a keg. Add a pint of good yeast; bung it up close. Shake the keg well, and after standing twenty-four hours bottle it, and in ten days it will sparkle like champagne.

LEMON BEER.

1 gall. water.
1 lemon sliced.
1 tablespoon ground ginger.
1 pint Sugar House syrup.
½ pint yeast.

Mix thoroughly and let stand for one day (24 hours), when it will be ready to use. If bottled, tie down the corks.

MOLASSES BEER.

Mix 4 quarts molasses with 13 gallons water and 3 oz. hops; boil for half an hour; strain and add half pint of yeast.

PLANTATION BEER.

3 bunches wintergreen.
3 bunches sarsaparilla.
3 bunches sassafras.
3 bunches sweet fern.
3 bunches spicewood.
3 bunches Prince pine.

Grind above together in a mill. Heat 8 gallons water. Put in the ingredients while the water is hot; boil I hour; strain, and then boil ½ lb. hops in three gallons water. Strain and mix with the other, adding 1 gallon molasses. Brown a loaf of bread; soak it in brewers' yeast; put all together in a ten gallon keg let it ferment, and when done beat the white of an egg to a froth. Stir thoroughly into the beer and bung the keg; let it stand until clear and bottle for use.

ROOT BEER.

1 oz. yellow dock.
1 oz. wintergreen.
1 oz. sassafras.
1 oz. allspice.
½ oz. coriander.
½ oz. wild cherry bark.
¼ oz. hops.
2 qts. molasses.

Pour boiling water on the above and let stand twenty-four hours; strain and add half pint yeast. It will be ready in twenty-four hours.

SPRUCE BEER.

2 oz. hops.
2 oz. chips of the sassafras root.
10 gallons water.

Boil 20 minutes; strain and pour in while hot 1 gallon molasses.

2 tablespoons essence of spruce.
2 tablespoons essence of ginger.
1 tablespoon essence ground allspice.

Put it in a keg, and when cold add 1 quart yeast; after standing 24 hours draw it off or bottle it.

WAHOO BEER.

2 oz. sweet fern.
1 oz. sarsaparilla.
½ oz. wintergreen.
1 oz. sassafras.
2 oz. prince's pine.
2 oz. comfrey root.
2 oz. burdock root.
1 oz. nettle.
1 oz. Solomon's seal.
4 oz. black birch.
4 oz. raw potatoes.
4 galls. water.

Chop the potatoes up fine and boil together 6 hours. Strain, and add 1 qt. molasses to 3 gallons of beer; brown a loaf of bread and throw into the liquor: when almost cold, add 1 pint yeast, let it ferment 1 day (24 hours) and bottle and bung it up tight in a keg.

Very little of the cider sold in cities is pure apple

juice. As recipes for artificial cider are advertised and sold at pretty high prices we presume they are wanted. We therefore, append some recipes which will produce at small cost a palatable and innocent imitation of genuine cider, the supply of which is probably too small for the demand in most sections.

SWEET CIDER.

100 gallons water.
5 gallons honey.
3 oz. Catechu, powdered.
5 oz. alum.
2 pts. yeast.

Ferment for fifteen days in a warm place (in the sun if possible); add, then, bitter almonds half a pound; cloves half a pound; burned sugar, two pints; whisky, three gallons. If acid should be in excess, correct by adding honey or sugar. If too sweet, add sulphuric acid to suit the taste. We should prefer to add cider vinegar for acidulating, when necessary.

CHEAP MADE CIDER.

1 hogshead good cider.
1 hogshead water.
50 lbs. molasses.
½ lb. alum, dissolved.

Brimstone matches to stop fermentation, by burning.

IMITATION CIDER.

35 gallons water.

Sulphuric acid, enough to make the water pleasantly sour.

50 lbs. brown sugar.
4 oz. alum.
5 oz. ginger.
5 oz. cloves.
6 oz. bitter almonds.

Boil the four last ingredients in two gallons of the water for two hours, strain and add this decoction to the other water. Burned sugar may be added to color, if wished. From three to four gallons of whisky, if mixed with it, will give more body.

It is generally known, we suppose, that bisulphite of lime may be advantageously employed in fresh cider to stop its conversion to vinegar.

WHITE SPRUCE BEER.

1½ pint essence of white spruce.
3 gallons boiling water.
6 lbs. of loaf sugar.

Ferment with yeast, and use same formula as in ginger beer.

SARSAPARILLA BEER.

1½ oz. compound extract of sarsaparilla.
1½ pint of water.

Infuse and when cold add eight pints of good root beer.

TEMPERANCE DRINKS.

DRAUGHT LEMONADE, OR LEMON SHERBET.

5 lemons, sliced.
4 oz. lump sugar.
1 qt. boiling water.
Very fine.

DRAUGHT LEMONADE, OR LEMON SHERBET.

(A cheaper method.)

1½ oz. cream of tartar.
1½ oz. tartaric or citric acid.
Juice and peel of three lemons.
2 lbs. or more loaf sugar.
The sweetening must be regulated according to taste.

GINGER LEMONADE.

Boil ten pounds and a half of lump sugar for twenty minutes in ten gallons of water; clear it with the whites of six eggs. Bruise half a pound of common ginger, boil with the liquor, and then pour it upon ten lemons pared. When quite cold put it in a cask, with two tablespoonfuls of yeast, the lemons sliced, and half an ounce of isinglass. Bung up the cask the next day; it will be ready in two weeks.

IMPERIAL DRINK FOR FAMILIES.

3 oz. cream of tartar.
Juice and peel of 3 or 4 lemons.
2 lb. coarse sugar.
Put these into a gallon pitcher and pour on boiling water. When cool, it will be fit for use.

LEMONADE.

(Use large bar glass.)

Juice of ½ lemon.

1½ tablespoonful of sugar.

2 or 3 pieces of orange.

1 tablespoonful of raspberry or strawberry syrup.

Fill the tumbler full with shaved ice, the balance with water, and ornament with fruits in season.

LEMONADE.

(Fine for parties.)

Rind of 2 lemons.

Juice of 3 large lemons.

½ lb. of loaf sugar.

1 qt. boiling water.

Rub some of the sugar in lumps on two of the lemons until they have imbibed all the oil from them, and put it with the remainder of the sugar into a jug; add the lemon juice (but no pips), and pour over the whole a quart of boiling water. When the sugar is dissolved strain the lemonade through a piece of muslin, and, when cool, it will be ready for use.

The lemonade will be much improved by having the white of an egg beaten up with it; a little sherry mixed with it also makes this beverage much nicer.

HOT LEMONADE.

(Use large bar glass.)

1 tablespoon sugar; ½ a lemon squeezed well; fill the glass with hot water; stir well, and serve.

Pour a little hot water into the glass, and shake around it before making the drink to prevent the glass from cracking.

ORANGE LEMONADE.

(Use large bar glass.)

½ glass shaved ice.
2 tablespoonfuls powdered sugar.
Juice of 1 orange.
1 or 2 dashes lemon juice.
Fill up with water; shake and dress with fruit. Serve with straw.

SARATOGA, OR SEA BREEZE, EGG LEMONADE.

(Use large bar glass.)

1 egg.
2 teaspoonfuls powdered sugar.
½ the juice of a lemon.
Fill ¾ of the glass with shaved ice; balance with water; use the shaker until well mixed; strain and serve; grate a little nutmeg on top.

SELTZER LEMONADE.

(Use large bar glass.)

2 tablspoonfuls powdered sugar.
5 or 6 dashes lemon juice.
½ glass shaved ice.
Fill up with Seltzer water.
Stir well and serve.

SODA LEMONADE.

(Use large bar glass.)

2 teaspoonfuls powdered sugar.
½ glass shaved ice.
3 or 4 dashes lemon juice.
1 bottle plain soda water.
Stir well. Serve.

LEMONADE POWDERS.

1 lb. finely-powdered loaf sugar.
1 oz. tartaric or citric acid.
20 drops essence of lemon.
Mix, and keep very dry.

Two or three teaspoonfuls of this stirred briskly in a tumbler of water will make a very pleasant glass of lemonade. If effervescent lemonade be desired, ½ oz. of carbonate of soda must be added to the above.

MILK AND SELTZER.

(Use a medium-sized bar glass.)

In serving this drink, which is strictly temperance, half fill the glass with Seltzer, and the rest with milk; if it is done otherwise you will have nothing but foam in your glass, which would cause delay.

NECTAR.

1 dr. citric acid.
1 sc. bicarbonate of potash.
1 oz. white sugar, powdered.

Fill a soda-water bottle nearly full of water, drop in the potash and sugar, and lastly the citric acid. Cork the bottle up immediately and shake. As soon as the crystals are dissolved the nectar is fit for use. It may be colored with a small portion of cochineal.

ORANGEADE.

This agreeable beverage is made the same way as lemonade, substituting oranges for lemons.

RASPBERRY, STRAWBERRY, CURRANT OR ORANGE EFFERVESCING DRAUGHTS.

Take one quart of the juice of either of the above fruits, filter it, and boil it into a syrup, with one pound of powdered loaf or pulverized sugar. To this add one ounce and a half of tartaric acid. When cold put it into a bottle and keep it well corked. When required, fill a half-pint tumbler three-parts full of water, and add two tablespoonfuls of tne syrup. Then stir in briskly a small teaspoonful of carbonate of soda. The color may be improved by adding a small portion of cochineal to the syrup at the time of boiling.

SHERBET.

10 oz. carbonate of soda.
8 oz. tartaric acid.
3 lbs. loaf sugar, finely powdered.
4 dr. essence of lemon.

Let the powders be very dry. Mix them intimately, and keep them for use in a wide-mouthed bottle closely corked.

Put two good-sized teaspoonfuls into a tumbler; pour in half a pint of cold water, stir briskly, and drink off.

SODA NECTAR.

2 dashes lime juice.
Juice of 1 lemon.
½ glass of water.
Powdered sugar to taste.
½ small teaspoonful carbonate of soda.
Strain the juice of the lemon, and add it to the

water, with sufficient white sugar to sweeten the whole nicely. When well mixed put in the soda, stir well, and drink while the mixture is in an effervescing state.

TOASTS.

For many of the following excellent toasts the author is under singular obligations

TO MR. WILLIAM H. EVARTS,

the well-known American comedian, whose familiar figure and pleasing individuality on the stage has made countless thousands laugh, and whose glad-hand and good-fellowship off the stage has won the admiration of the least and greatest of his noble profession.

Here's a sigh for those who love us,
Here's a smile for those who hate;
And whatever sky's above us,
Is a heart for any fate.

I drink to the health, to the love and the wealth
Of the girl who is queen of them all,
May her heart be as light as my own is to-night
As in fancy I lis't to her call.

May her soul be as pure as her features are fair,
And her love linger on to the last;
That some day we may sit by the fire and dream
Of the sweet lover days of the past.

May her smiles cast one sunshine on every life,
That they gently bestow on mine,
And old Time only serve to make truer the heart,
As it serves to make sweeter the wine.

Instead of a song, boys, I'll give you a toast,
Here's to the memory of those ———* that we lost;
That we lost, did I say? Nay, by heaven, that we found,
For their fame it shall last while the world goes round.

The next in succession I'll give you the ———†
Whoe'er would betray him, on high may he swing!
And here's to the grand fabric, our free Constitution;
And longer with Politics, not be cramm'd,
Be Anarchy curs'd and be Tyranny damm'd;
And who would to Liberty e'er prove disloyal,
May his son be a hangman and he his first trial!
—After Robert Burns.

Here's to Life! Our entrance into it naked and bare,
Our journey through it, trouble and care.
Our exit from it, God knows where,
But if we're all right here, we're all right there.

Here's to sunny skies!

Here's to our wives and sweethearts—may they never meet.

In climbing the ladder of prosperity, may you never meet a friend

Here's to you as good as you are, and here's to me as bad as I am, but as good as you are and as bad as I am, I'm as good as you are as bad as I am.

Here's to your health and your family's good health; may they live long and prosper.

---

*"On the Maine," or "At Gettysburg," etc.

†"The President" (U. S. or some Club), "The Governor," etc.

Here's to the maiden of bashful fifteen,
Here's to the widow of fifty;
Here's to the flaunting, extravagant queen,
And here's to the housewife that's thrifty.

Let the toast pass—
Drink to the lass;
I'll warrant she'll prove an excuse for the glass.

Fill me with the rosy wine,
Call a toast, a toast divine;
Give the poet's darling flame,
Lovely ——— be the name;
Then thou mayest freely boast
Thou hast given a peerless toast.

Here's to the sparkling wine;
Here's to your sweetheart and mine;
May he be faithful and she be true.
Say, "I'd leave my happy home for you."

May the mouse ne'er run away frae ye meal barrel wi' a tear in her eye.

Whatsoe'er your path may be,
Peace and plenty may you see;
And may life as on it goes,
Love's rich blessing still disclose,
So here's to you and me!

Here's to health and prosperity.

With kind regards.

Here's to all the hair off your head.

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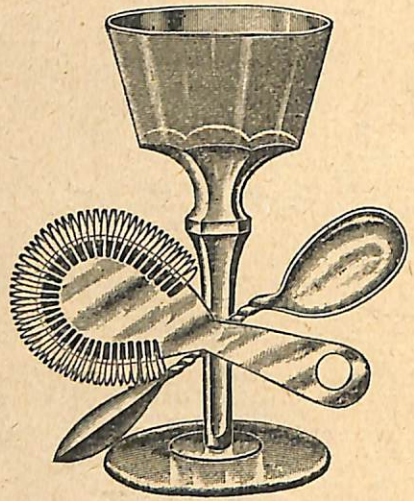

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